

# Black Raspberry Jam Coconut Sandwich Cookies

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## **Ingredients:**

2/3 cup	Sugar, granulated
2 ounces	Cream cheese, softened
1/4 cup	Butter
1 large	Egg – yolk only
1 tablespoon	Milk or water (if you don't have milk)
1 teaspoon	Almond extract
1 cup	All-purpose flour
1-1/2 teaspoons	Baking powder
3 cups	Sweetened flaked coconut

Frosting	
1/4 cup	Butter
5 tablespoons	Black Raspberry Jam
2 ounces	Cream cheese
1-1/2 cups	Powdered sugar

## Directions:

Combine sugar, 1/4 cup butter and 2 ounces cream cheese. Beat at medium speed until well blended. Add egg yolk, milk and almond extract, beat until well blended. Add flour and baking powder, beat at low speed until blended. Set aside 1 scant cup of coconut, stir in remaining 2 cups coconut into the flour mixture until well mixed. Cover and refrigerate at least one hour.

Finely chop the 1 cup of coconut and set aside.

Heat oven to 350 degrees F. Line cookie sheet with parchment paper. Shape dough into 3/4 inch balls and flatten to about 1/2 inch thick. Press the flattened cookie coconut side up on prepared cookie sheet. Bake 10-12 minutes or until edges are light golden brown. Cool completely.

Combine 1/4 cup butter, 3 tablespoons jam and 2 ounces cream cheese. Beat at medium speed until well blended. Add powdered sugar gradually, beating at low speed until well mixed.

Spread 1/4 teaspoon of remaining jam on to bottom side of one cookie, spread 2 teaspoons frosting onto bottom side of another cookie. Press two sides together. Repeat with remaining cookies.

Note: Can also use Blackberry Bourbon Jam instead of Black Raspberry Jam.

