



Coconut Stars



PG Tested

This superb butter cookie has a mild coconut flavor. The dough is very easy to work with and you can freeze half of it if you don't want to make all the cookies at one time. The recipe made 1-inch star cookies but I preferred a bigger cookie and used a 2-inch cutter instead.

1 pound (2 cups) unsalted butter, softened
2 cups powdered sugar
1 cup plus 2 tablespoons almond flour
1½ cups unsweetened desiccated coconut

1 teaspoon salt

2 large eggs, at room temperature

4 ½ cups plus ⅓ cup all-purpose flour, spooned into cups and leveled off

In stand mixer fitted with paddle, beat butter and powdered sugar on low speed until creamy and blended. Scrape sides. Add almond flour, coconut and salt; mix until combined. Gradually add eggs and mix until combined, scraping the sides. Add flour and mix only until the dough just comes together. Be careful not to overmix.

Wrap dough in plastic wrap, and refrigerate for about 2 hours, or until chilled all the way through. You can also freeze it, well wrapped in plastic in an airtight container, up to 1 month.

Preheat oven to 350 degrees and line two baking sheets with parchment paper.

On floured surface, roll dough until about ½-inch thick. Use a floured 1-or 2-inch star-shaped cookie cutter (or any shape you'd like) to cut cookies, transfer to lined baking sheets. Bake about 8 minutes, or until bottom edges of cookies turn a very light golden brown. Repeat with remaining dough, rerolling the scraps. Dough gets soft very quickly.

Let cool completely on baking sheets, then store in an airtight container in a cool, dry place for up to 2 weeks, or freeze.

Makes about 12 dozen one-inch cookies, 6 dozen 2-inch cookies.

— Adapted from *"Payard Cookies"* by Francois Payard (Houghton Mifflin Harcourt, 2015, \$30)