

6/21/23

FROSTED RHUBARB COOKIES

1 C. butter, softened
1 1/2 C. brown sugar
2 eggs
3 C. all-purpose flour

1 tsp. baking soda
1/2 tsp. salt
1 1/2 C. fresh rhubarb, diced
3/4 C. flaked coconut

In large mixing bowl, cream butter and brown sugar. Beat in eggs. Combine flour, baking soda and salt; add to creamed mixture gradually. Fold in the rhubarb and coconut. Drop by rounded tablespoons 2" apart onto greased baking sheets. Bake at 350° for 10 to 14 minutes, or until golden brown. Cool for 1 minute before removing to wire racks to cool completely. Frost with a

cream cheese frosting
3oz cream cheese
1 tsp butter soft
1 1/2 C powder sugar 3 tsp vanilla