



Swedish Dream Cookies

Ingredients:

- 1 cup butter
- 1 cup shortening
- 2 cups white sugar
- 1 1/2 tsp almond extract
- 1 tsp bakers' ammonia
- 1 Tbsp boiling water
- 3 cups sifted all-purpose flour
- 1/2 tsp salt
- 1 cup flaked coconut

Instructions:

Preheat oven to 350 degrees.

Cream butter and shortening in a stand mixer. Gradually add sugar and almond extract. Mix on high speed for 10 full minutes.

In a small bowl, dissolve the bakers' ammonia by adding the boiling water a little at a time. Combine with butter mixture. Stir in flour, salt and coconut until just combined.

Use a cookie scoop to drop the dough onto a parchment-lined baking sheet. Bake 9-11 minutes until cookies are set, but not browned. Let cookies cool on the baking sheet a few minutes before removing.