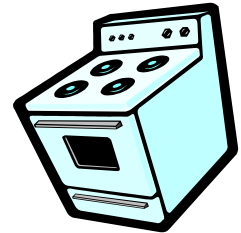
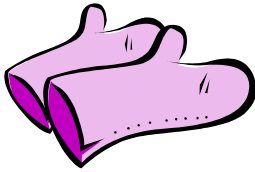


Coco- Cook-

By Jasmine Cuevas
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Culinary Academy Students



1 cup shortening
1 cup dark brown sugar
1/2 cup granulated sugar
2 teaspoons coconut extract
2 eggs
2 cups of all purpose flour
1 teaspoon of salt
1 teaspoon of baking soda
1 cup snowflakes coconut

Cream together shortening, sugars, and coconut, extract until light and fluffy. Add eggs and beat well. Combine flour, soda, and salt; blend into shortening mixture. Add the snowflakes coconut mix in as well. Bake for 375 degrees for 10-12 minutes.