
Cashew Butter Coconut Cookies

Ingredients:

3 Cups (360g)	All Purpose Flour
1 Tblsp	Corn Starch
1 Tsp	Baking Powder
½ Tsp EACH	Baking Soda & Salt
½+ Tsp	Ginger
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar; Light & Packed
1¼ Cup (20 Tblsp)	Unsalted Butter, Browned
¼ Cup (84g)	Honey
1 Cup (270g)	Cashew Butter
2 Tsp	Coconut Extract
1 Tsp	Vanilla Extract
2	Eggs, Large @ Room Temp
8 Oz (227g)	Cashews; Unsalted, Toasted/Roasted, & Coarse Chopped
2 Cups (156g)	Coconut; Shredded, Unsweetened, & Toasted

Yield: ~40 Cookies @ 1.2 Oz

Directions:

1. Brown Butter and cool.
[*Brown Butter:* Melt Butter in Pan over Medium Heat and keep stirring/swirling pan throughout process. Butter will crackle and pop. Once crackling stops, monitor Butter for fragrance and amber brown bits, about 2 minutes. Let cool. Refrigerate until Butter firms.]
2. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder & Soda, Salt, and Ginger.
3. In Mixer Bowl cream Butter and Sugars until mixture is uniformly smooth, light, and sticks to the side of the Bowl.
4. Add Honey and Cashew Butter. Beat until well blended.
5. Add Coconut and Vanilla Extract. Beat until well blended.
6. Add Eggs and beat until light and fluffy.
7. Add Dry Ingredients and Beat together. Do not overmix. Scrape Bowl frequently to ensure all ingredients are well blended.
8. Add Cashews and Coconut. Beat until evenly mixed.
9. Cover and refrigerate Dough for at least 3 hours.
10. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
11. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet.
12. Bake 11 minutes or just until edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.