



DARK CHOCOLATE COCONUT CREAM CRUNCH COOKIES

Rich chocolate cookies filled with creamy coconut and a buttery kataifi crunch.

PREP TIME	CHILL/FREEZE	BAKE TIME	YIELD
Not provided	1 hr 20-30 min	16-18 min	About 24 XL or 6 dozen regular

COOKIE DOUGH INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup melted brown butter
- 1 cup melted margarine
- 5 large eggs
- 2 tablespoons vanilla extract
- 4 teaspoons baking soda
- 2 teaspoons salt
- 1 cup unsweetened cocoa powder
- 6 to 7 cups all-purpose flour, leveled (add more if needed)
- 3 cups mini dark chocolate chips
- 1 cup toasted coconut

MAKE THE COOKIE DOUGH

1. Preheat the oven to **325°F to 350°F**, depending on your altitude and oven.
2. In a large mixing bowl, cream the brown butter, margarine, brown sugar, and granulated sugar until smooth. Beat in the eggs and vanilla until well combined.
3. Mix in the baking soda, salt, cocoa powder, and flour until a soft dough forms. If the dough is sticky, add a little more flour. If it seems dry, add milk 1 tablespoon at a time until soft but no longer sticky.
4. Fold in the dark chocolate chips and toasted coconut.

6-INGREDIENT COCONUT FILLING

- 8 ounces cream cheese, softened
- 1/2 cup cream of coconut (such as Coco Lopez)
- 1/2 teaspoon coconut extract
- 1/4 teaspoon almond extract (optional, but highly recommended)
- 1/2 cup melted white chocolate
- 1 cup toasted buttered kataifi

1. Beat the cream cheese until smooth.
2. Mix in the cream of coconut, coconut extract, almond extract, and melted white chocolate until creamy.
3. Fold in the toasted buttered kataifi.
4. Refrigerate for 20 to 30 minutes. Scoop into 1-tablespoon portions and freeze for at least 1 hour.



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ASSEMBLE AND BAKE

1. Using a large 4-tablespoon cookie scoop, scoop two portions of dough for each cookie.
2. Flatten one scoop in your hand and place one frozen coconut filling ball in the center.
3. Cover with the second scoop of dough and seal the edges completely around the filling.
4. If desired, press a few extra dark chocolate chips onto the tops before baking.
5. Bake for **16 to 18 minutes**, until the edges are set and the centers are still soft.
6. Cool on the baking sheet for about 10 minutes, then transfer to a cooling rack.

TO TOAST THE KATAIFI

Melt 2 tablespoons butter in a skillet over medium heat. Add the chopped kataifi and cook, stirring often, until golden brown and crispy. Cool completely before adding it to the filling.

WENDY'S TIPS & NOTES

- Toast the coconut before adding it to the dough for an even richer flavor.
- Cream of coconut is sweetened. Do not substitute canned coconut cream.
- The almond extract is optional, but it beautifully enhances the coconut flavor.
- For smaller 2-ounce cookies, bake for approximately **12 to 14 minutes**.
- At elevations above 4,000 feet, bake at **325°F**. Lower elevations may do better at **350°F**.

WEIGHT MEASUREMENTS

- Brown sugar: 789 g
- Granulated sugar: 189 g
- Eggs: 253 g
- Cocoa powder: 88 g
- Flour: 1272 to 1412 g

For even more cookie help, visit **WendysCozyHome.com** and look for my tips for baking the perfect cookie.

WendysCozyHome.com

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