



GRANDMA BOWERS' CHOCOLATE COCONUT ISLANDS

A cherished Bowers family Christmas cookie with coconut and chocolate sour cream frosting.

PREP TIME	BAKE TIME	OVEN	YIELD
About 25 min	10-12 min	325-350°F	Varies by scoop

INGREDIENTS

- 2 cups all-purpose flour, sifted before measuring
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 cup hot water
- 3 ounces unsweetened baking chocolate
- 1/4 cup butter, softened
- 1 cup packed brown sugar
- 1 large egg
- 2/3 cup sour cream
- 1/3 cup packaged shredded coconut

CHOCOLATE SOUR CREAM FROSTING

- 2-3 ounces unsweetened baking chocolate
- 1/4 cup sour cream
- 1 tablespoon butter, melted
- 1 1/2-2 cups powdered sugar
- Additional shredded coconut, for topping

INSTRUCTIONS

1. Preheat oven to 325-350°F. Line baking sheets with parchment paper.
2. Sift the flour before measuring. Measure 2 cups, then whisk with the salt and baking soda.
3. Melt 3 ounces chocolate with the hot water over low heat, stirring until smooth. Remove from heat and cool slightly.
4. Beat the butter until creamy. Gradually add the brown sugar and beat well. Add the egg and cooled chocolate mixture, then beat until combined.
5. Add about one-third of the flour mixture, then half of the sour cream. Continue alternating, ending with the remaining flour. Mix only until blended. Stir in the coconut.
6. Drop dough by heaping teaspoonfuls onto the prepared sheets. Bake 10-12 minutes, until set but still soft. Cool briefly on the pan, then transfer to a rack and cool completely.
7. For the frosting, melt 2 ounces chocolate with the butter, or use 3 ounces for a richer chocolate flavor. Stir in the sour cream. Gradually add 1 1/2 cups powdered sugar, adding more as needed for a soft, spreadable frosting.
8. Frost the cooled cookies and immediately sprinkle with coconut. Let the frosting set before storing or stacking.

WENDY'S TIPS & NOTES

- Bake one test cookie first, since oven temperature and altitude can affect the timing.
- Store frosted cookies in an airtight container at room temperature with parchment between layers. Freeze the same way, then thaw at room temperature so the frosting does not melt.
- For reheating, freeze a few cookies unfrosted. Put one in a cool oven, turn to 350°F, warm about 8 minutes, cool, then frost.

WEIGHT MEASUREMENTS

- Flour: 240 g
- Dough chocolate: 85 g
- Butter: 57 g
- Powdered sugar: 180-240 g
- Brown sugar: 213 g
- Sour cream: about 150 g
- Frosting chocolate: 57-85 g
- Coconut: about 28 g

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