

Double Chocolate Coconut Slice and Bake Cookies

I'm a big fan of cookie logs. Storing the dough this way makes it exceptionally easy to slice and bake cookies in smaller quantities. Store the logs for several days in the fridge, or overwrap the plastic in foil and freeze until needed.

Keep in mind that these cookies don't spread, so if you don't want them as thick as you see in the photo, slice them thinner and dial down the bake-time accordingly. I personally like them thick and cakey like you see. They become almost brownie-like.

Adapted from myself. I contributed a sweeter version of this recipe to Lora Brody's [The New England Table](#) (Chronicle Books) back in 2005.

Makes 4-1/2 dozen cookies, or more, if you slice them thinner

2 cups whole wheat flour
1 teaspoon baking soda
1 teaspoon salt
2/3 cup unsweetened cocoa powder
1 cup (2 sticks) unsalted butter, at room temperature
2/3 cup firmly packed brown sugar (light or dark)
1/3 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1-1/2 cups unsweetened, desiccated coconut
1 cup mini chocolate chips

Sift the flour, soda, salt, and cocoa into a medium bowl.

In a stand mixer fitted with the paddle attachment, cream the butter and both sugars on medium speed until light and fluffy, scraping down the sides of the bowl as needed. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla. With the mixer on low, add the dry ingredients and blend just until incorporated. Gently beat in the coconut and chocolate chips just until incorporated.

Scrape the dough onto a lightly flour board and divide in half. Using your hands, roll each half into a long, snake-like log about 1-1/2" in diameter, and wrap tightly in plastic wrap. Set on the back of a baking sheet (to help keep their shape) and place in the fridge until firm.

When ready to bake: Preheat the oven to 350 degrees and line your baking sheets with parchment. With a sharp, thin knife, slice the log at 1/2" intervals and set the disks 12 to a sheet. Bake for 16 minutes, rotating the baking sheets halfway through. The cookies should be firmish to the touch and lose their raw sheen, but they won't look as "baked" as regular cookies. Cool, serve, and store extras airtight.