

## Heather's Winning Coconut and Dark Chocolate Bullseyes

These cookies are pretty, chocolaty, coconutty, and can be made in advance. In fact, \*keep in mind that the dough needs to chill overnight.\* I made a few very slight modifications to Heather's instructions simply to provide clarity.

Makes 3 dozen cookies

9 tablespoons unsalted butter, at room temperature  
1 cup granulated sugar  
1 egg  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
½ teaspoon baking soda  
¼ teaspoon salt  
1 ½ cups sweetened shredded coconut  
6 ounces dark or bittersweet chocolate, finely chopped  
1/3 cup sweetened condensed milk

Cream 8 tablespoons butter and all of sugar until light and fluffy. (This will take about 5 minutes on medium high speed with an electric mixer.) Add egg and vanilla and beat until fluffy.

In a medium bowl, whisk together flour, baking soda, and salt. Add flour mixture to butter mixture and beat on low until combined. Add coconut and beat until combined.

Place dough between 2 pieces of parchment and roll into a 10 x 15-inch rectangle about 1/8 inch thick. (I actually drew the dimensions of the rectangle on the bottom sheet of parchment to guide me.) Transfer parchment-dough package to a baking sheet and chill for at least one hour or up to one day.

Place chocolate and remaining tablespoon of butter in the top of a double boiler. Melt completely, about 2 minutes, and remove from heat. Stir in the condensed milk. Let sit until slightly thickened, about 5 minutes.

Remove dough from refrigerator and peel off top layer of parchment. Using an offset spatula, spread melted chocolate mixture over the dough. Using the bottom piece of the parchment for support, roll the dough into a log. (You may want to place the parchment on a towel to minimize slipping. You're going to roll this like sushi, using the paper to keep a tight roll as you go.) Wrap the log in plastic wrap and chill overnight.

Heat oven to 350. Line 2 baking sheets with parchment. Remove plastic wrap from log and slice the dough into ¼ inch thick rounds. Place on baking sheets approximately 1 ½ inches apart. Bake until pale golden brown on edges, 8 -10 minutes. (Mine took 12-14 minutes.) Move cookies to cooling rack. Store cookies in an airtight container for 2 weeks.