

Whole Grain Cookies with Pulverized Tidbits

I love nuts and coconut, and I sometimes get tired of leaving these out of my cookies since one of my kids hates the texture of both. Well, I found a solution. When you reduce the chunks to uniform tidbits, you not only get the subtle flavor notes of all the mix-ins, but your cookies end up with a beautifully speckled interior as well. You can use any dried fruit or nut combination you like, and any kind of chocolate, too. Don't like coconut? Leave it out. The idea is to have fun and to custom-make the cookies with what you like. My kids love these, and they couldn't care less what's inside.

Makes about 70 small cookies

1/2 cup flaked (sweetened) coconut, dry-toasted
1 scant cup chocolate chips
1/2 cup pistachios
10 dried apricots
1-1/2 cups white whole wheat flour
1/2 cup whole wheat pastry flour
1 teaspoon baking soda
3/4 teaspoon kosher salt
1/2 teaspoon cinnamon
2 sticks (8 ounces) butter, at room temperature
1/2 cup granulated sugar
1/2 cup dark brown sugar
2 large eggs
1-1/2 teaspoons vanilla extract
1/2 teaspoon almond extract

Preheat the oven to 375 degrees.

For the pulverized tidbits: Combine coconut, chocolate chips, pistachios, and dried apricots in a food processor. Process for about 20 seconds, or until reduced to colorful, gravelly rubble. Click on the small photo above for the optimal size and texture, but you don't have to be too fussy about it. You'll use 1-1/2 cups of these tidbits in the cookies. (Save the remainder to sprinkle over oatmeal or granola.)

In a medium bowl, whisk together the two flours, baking soda, salt, and cinnamon. Set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and two sugars until light and creamy, about four minutes on medium-high speed. Add the eggs, one at a time, and then the two extracts. Reduce the speed to low, and beat in the flour mixture in three additions, scraping the sides of the bowl as needed. Finally, beat in the pulverized tidbits in three additions as well.

Use a 1-1/4" scoop to portion out the dough onto parchment- or Silpat-lined baking sheets. Bake for 12-14 minutes, or until cookies are set and nicely browned. Cool on racks.