

Coconut Clouds

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1/4 cup butter, softened
1/4 cup shortening
1 cup sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon coconut extract
1 teaspoon vanilla extract
1 cup (8 ounces) sour cream
2-3/4 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 cup flaked coconut, toasted

FROSTING:

1/3 cup butter, cubed
3 cups confectioners' sugar
3 tablespoons evaporated milk
1 teaspoon coconut extract
1 teaspoon vanilla extract
2 cups flaked coconut, toasted

1. In a small mixing bowl, cream butter, shortening and sugars until light and fluffy. Beat in eggs and extracts. Stir in sour cream. Combine the flour, salt and baking soda; gradually add to creamed mixture and mix well. Fold in coconut.
2. Drop by tablespoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 375* for 8-10 minutes or until set. Remove to wire racks to cool.
3. In a small heavy saucepan, cook butter over medium heat for 5-7 minutes or until golden brown. Pour into a small mixing bowl; beat in the confectioners' sugar, milk and extracts. Frost cookies; dip in coconut. Let stand until completely dry. Store in an airtight container.

Yield: about 5-1/2 dozen.