

Coconut Jumbles

- 1 can Watkins coconut
- 1/3 cup butter
- 3/4 cup sugar
- 2 eggs
- 2 teaspoons Watkins Baking Powder
- 1 teaspoon Watkins Vanilla
- 1/3 cup good milk or thin cream
- 2 cups sifted flour

Cream together the butter and the sugar, add the well-beaten eggs, chopped coconut, milk and flavoring; then gradually stir in the flour to which the baking powder has been added and a pinch of salt. Pat and roll out thin, adding more flour if necessary. Cut into fancy shapes with a jumbo cutter. Brush the tops of the cakes with a little milk or egg; sprinkle chopped coconut on some and decorate others with candied fruit and nuts. Bake in a moderate 350° F until a delicate brown.