

# EASTER SURPRISE COOKIES

## INGREDIENTS

### Cookie

2/3 cup sugar  
1 cup butter, softened  
1 large egg  
1/2 teaspoon salt  
1 teaspoon vanilla  
2 1/4 cups all-purpose flour  
48 jelly beans

### Glaze

1 1/2 cups powdered sugar  
5 to 6 teaspoons milk  
1 1/3 cups sweetened flaked coconut  
Food coloring, if desired

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Combine all cookie ingredients except flour and jelly beans in the bowl. Beat at medium speed, scraping the bowl often until well mixed. Stir in flour until well mixed.
3. Shape rounded teaspoons of dough into 1-inch balls. Place 1 jelly bean in the center of each ball making sure the jelly bean is covered with dough. Place cookies 2 inches apart onto ungreased cookie sheets. Bake 15-18 minutes or until edges are lightly browned. Cool completely.
4. For the glaze, combine powdered sugar and enough milk for desired glazing consistency in the bowl; stir until smooth. Tint coconut with food color, if desired.
5. Dip tops of cookies in glaze; sprinkle with coconut.

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