



## Lemon Coconut Pixies

### Ingredients:

- ¼ cup (1/2 half stick) butter or margarine softened
- 1 cup granulated sugar
- 2 eggs
- 1 ½ tsp. freshly grated lemon peel
- 1 ½ cups sifted flour
- 2 tsp. baking powder
- ¼ tsp salt
- 1 cup coconut flakes
- Powdered sugar

### Directions:

1. Beat butter, sugar, eggs and lemon peel in large bowl until well blended
2. Stir together flour, baking powder and salt, gradually add to the lemon mixture beating until well blended
3. Stir in coconut
4. Cover and refrigerate for about one hour or until firm enough to handle
5. Pre-heat oven to 300°
6. Shape into 1 inch balls and roll them in powdered sugar
7. Place 2 inches apart on ungreased cookie sheet
8. Bake for 15 to 18 minutes until edges are set
9. Remove to cooling rack
10. Store in a lightly covered container in cool dry place

**Find additional healthy recipes at:**

<http://ext.vt.edu/food-health/family-nutrition-program/recipes.html>  
<https://blogs.ext.vt.edu/eatsmart-movemore/2017/04/13/2017-spring-recipes/>