

## Rhubarb Cookies with Cream Cheese Frosting



Yield: 48 cookies

Cooking time: 10-12 minutes

1. Set oven to heat: 350°F. Lightly grease 2 cookie sheets.
2. In a large bowl cream together until smooth:
  - ☞ 1 cup butter
  - ☞ 1 1/4 cup sugar, brown
3. Beat in:
  - ☞ 2 eggs
4. Combine in a separate bowl:
  - ☞ 3 cups flour; (I use whole-wheat)
  - ☞ 1 teaspoon baking soda
  - ☞ 1/2 teaspoon saltGradually add to creamed mixture.
5. Gently fold in:
  - ☞ 1 1/2 cups rhubarb; diced
  - ☞ 3/4 cup coconut; flaked
6. Drop by rounded tablespoon onto greased cookie sheet. Bake at 350°F. for 10-12 minutes or until lightly browned. Set to cool.
7. For frosting, mix together until smooth:
  - ☞ 4 ounces cheese, cream; softened
  - ☞ 1 tablespoon butter; softened
  - ☞ 1 1/2 cups sugar, icing
  - ☞ 2 teaspoons vanilla

Spread over cooled cookies

**COOKIES: drop**

**COOK'S NOTES:** If using frozen rhubarb, measure before thawing. When thawed, drain to a colander, but do not press liquid out.

**SURPLUS:** 125gm cream cheese

**SOURCE:** Summer 2013 from Mom "Found this in the Western Producer, June 14, 2007. Enjoy!"