

## SEA SALT CARAMEL CHIP COCONUT COOKIES

### INGREDIENTS

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (2 sticks) butter, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
2 cups sea salt caramel chips  
2 cups shredded coconut, toasted  
Sea Salt, for sprinkling (optional)

### DIRECTIONS

Preheat oven to 375F. Line baking sheets with silpat or parchment paper.

Combine flour, baking soda, and salt in small bowl. Cream together butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chips and toasted coconut. Drop by rounded tablespoon onto prepared baking sheets and sprinkle with sea salt (optional).

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.