

Brownie Macaroon Cookies

Ingredients

3 ounces cream cheese, softened
1/3 cup white sugar
1 teaspoon vanilla extract
1 cup flaked coconut
1/2 cup finely chopped walnuts
1/3 cup butter, softened
1 1/2 cups all-purpose flour
1 cup granulated white sugar
1/4 cup Dutch process cocoa powder
1 egg
3 tablespoons milk
1/2 teaspoon baking soda

Directions

To Make Filling:

Beat cream cheese, 1/3 cup sugar and vanilla until soft and smooth. Add coconut and nuts. Wrap tightly in plastic food wrap and refrigerate filling.

To Make Dough:

Beat butter until softened. Add half of flour. Then add 1 cup sugar, cocoa, egg, milk, and baking soda. Beat until combined. Work in the rest of the flour. Chill dough until firm enough to roll. Place dough between 2 sheets of waxed paper. With rolling pin roll dough in a rectangle 14 x 6 inches. Remove top sheet of waxed paper.

Remove filling from refrigerator and shape into a roll 14 inches long. Place filling on top of dough. Start on one end and roll dough around filling (like rolling up a rug) . Moisten and pinch edges together. Cut roll in half. Wrap in waxed paper and refrigerate for two days. Cut into 1/4-inch slices (using a very sharp knife or waxed dental floss slid

under log and crisscrossed at top). Put on greased cookie sheets and bake at 375 F (190 C) for 8 to 10 minutes. Cool on sheet for about 1 minute and then finish cooling on racks.