**COCONUT DROPS**

3 cups flour

2 ozs butter

1 egg, lightly beaten

1/2 tsp bitters

3 tsp baking powder

2 tsp cinnamon

1/2 cup sugar

1 tsp vanilla

1/2 cup raisins, optional

2 cups finely grated coconut

Preheat oven to 350ºF

Glaze:

1/4 cup hot water

2 tbs sugar

preheat oven to 350ºF

Cream butter and sugar until light and creamy, add egg and beat well, combine all dry ingredients and add to creamed mixture, add coconut and raisins, add a little water if necessary to moisten batter. Batter should be firm and not soft, too soft or runny a batter will result in drops not holding their shape while baking

Drop batter by spoonfuls onto a greased cookie sheet, bake for 20 to 30 minutes until firm and golden.

Brush with sugar glaze and sprinkle with sugar, return to oven for another 3 minutes or so. Makes 24 two-inch drops.