

Mountain Cookies II

A delicious butter cookie with a creamy coconut filling.

Recipe by Miguel Ward | Created on **Nov 13, 2021**

Ingredients

- 1 cup butter
- 1 cup confectioners' sugar
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- ½ teaspoon salt
- 1 (3 ounce) package cream cheese, softened
- 1 cup confectioners' sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- ½ cup chopped pecans
- ½ cup flaked coconut
- ½ cup semisweet chocolate chips
- 2 tablespoons water
- ½ cup confectioners' sugar
- 2 tablespoons butter

Directions

- Preheat oven to 350 degrees F (180 degrees C).
- To Make Dough: In a mixing bowl, cream 1 cup butter, 1 cup confectioner's sugar and 2 teaspoons vanilla. Combine 2 cups flour and 1/2 teaspoon salt. Gradually add to the creamed mixture and mix well.
- Shape into 1 inch balls; place 2 inches apart on ungreased baking sheets. Make a deep indentation in the center of each cookie.
- Bake for 10 to 12 minutes or until the edges just start to brown. Remove to wire racks to cool completely.
- To Make Filling: Beat cream cheese, 1 cup confectioner's sugar, 2 tablespoons flour, and 1 teaspoon vanilla in a mixing bowl. Add pecans and coconut; mix well.
- Spoon 1/2 teaspoon of the filling into each cookie.
- To Make Topping: Heat chocolate chips, 2 tablespoons butter or margarine and water in a small saucepan until melted. Stir in 1/2 cup confectioner's sugar. Drizzle over cookies.

Nutrition Facts

Serving: **4 dozen** | Calories: **218.6 kcal** | Carbohydrates: **24.4 g** | Protein: **1.9 g** | Saturated fat: **7.4 g** |
Cholesterol: **26.8 mg** | Sodium: **125.4 mg** | Fiber: **0.9 g** | Sugar: **14.9 g**

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