

Pannelet Cookies with Sweet Potato and Coconut

- 1 cup mashed or puréed baked orange-fleshed yam
- 2 cups unsweetened dried shredded coconut, toasted
- 1-1/3 cups sugar
- 2 large egg whites
- 3/8 teaspoon salt
- 1 teaspoon finely grated lemon zest
- 1 cup whole almonds, with or without skin
- Sugar or Cardamom Sugar or turbinado sugar for rolling

1. In a medium bowl, whisk the yam, toasted coconut, sugar, egg whites, salt, and lemon zest together.
2. In a food processor, pulse the almonds to an uneven meal ranging in texture from very fine (mostly) to finely chopped. Stir the almonds into the batter. The dough will be very soft and sticky. Chill for at least 1 hour and up to 2 days to allow the coconut to absorb moisture from the yams.
3. Preheat the oven to 325°F. Position racks in the upper and lower thirds of the oven. Scoop level tablespoons of the soft dough and roll into balls about 1 1/4 inches. Roll the balls in sugar (or, if using turbinado sugar roll only the top half of each ball in sugar to avoid over sweetening). Place 1-1/2 inches apart on the lined or greased cookie sheets.
4. Bake for 18 to 24 minutes, until the cookies are slightly crusty on the surface (though still very tender and moist inside) and deep golden brown on the bottom. Rotate the pans from top to bottom and from front to back halfway through the baking time to ensure even baking. For lined pans, set the pans or just the liners on racks to cool; for unlined pans, use a metal spatula to transfer the cookies to racks. Cool the cookies completely before storing. May be kept in an airtight container for up to 4 or 5 days

Makes: 36 to 40 cookies

Source: "Chewy Goey Crispy Crunchy Melt-in-Your-Mouth Cookies" by Alice Medrich

Nutrition Facts	
20 servings per container	
Serving size	2 cookies
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Amount per serving	
Calories	140
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 80mg	3%
Total Carbohydrate 21g	8%
Dietary Fiber 1g	4%
Total Sugars 17g	
Includes 13g Added Sugars	26%
Protein 2g	
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Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 1mg	6%
Potassium 106mg	2%
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<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	