

## Ye Old Mill

### Chocolate Coconut Windmills

- 1 3/4 cups all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1 1/2 teaspoon baking powder 1/4 teaspoon salt
- 1/3 cup shortening
- 1/3 cup butter or margarine 3/4 cup sugar
- 1 egg
- 1 tablespoon milk 1 teaspoon vanilla
- 1 (3 ounce) package cream cheese, softened 1/3 cup sugar
- teaspoon vanilla 1 cup flaked coconut
- 1/4 cup finely chopped pecans

Stir together flour, cocoa powder, baking powder, and salt. In a large mixer bowl beat shortening and butter till butter is softened. Add 3/4 cup sugar and beat till fluffy. Add egg, milk, and 1 teaspoon vanilla and beat well. Add flour mixture and beat till well mixed. Divide dough in half. Cover and chill for 2 to 3 hours or till easy to handle.

Meanwhile, in a small mixing bowl stir together softened cream cheese, 1/3 cup sugar, and 1 teaspoon vanilla till smooth. Stir in coconut. Roll each half of the dough into a 10-inch square. With a pastry wheel or sharp knife, cut each square into sixteen 1/2-inch squares. Place 1/2 inch apart on an ungreased cookie sheet. With a knife, cut 1-inch slits from each corner to center. Drop a level teaspoon of the coconut mixture in each center.

Fold every other tip to center to form a pinwheel. Sprinkle chopped nuts in center and presses firmly to seal.

Bake in a 350 degrees F oven for 8 to 10 minutes or till edges are firm and cookies are slightly puffed. Cool on cookie sheet for 1 minute, then remove and cool thoroughly.

Makes about 32 cookies.