



Toasted Coconut Brown Butter Holiday Cookies

The Magic of Browned Butter

Let me tell you about browned butter. It is a simple trick. You cook butter until it turns a golden brown. It smells like toasted nuts and caramel. Doesn't that smell amazing? It makes everything taste richer.

I use coconut butter here. Browning it gives these cookies a deep, cozy flavor. It feels like a warm hug. This matters because flavor starts with love in the pan. What is your favorite smell from the kitchen? Mine will always be browning butter.

A Little Story About Salt

My grandson once skipped the salt on top. He thought it was a mistake. I told him to try it. His eyes got wide. "It makes the sweet part sweeter!" he said. I still laugh at that.

That flake of sea salt at the end is not just for looks. It wakes up your whole tongue. This matters. A tiny pinch can change everything. *Fun fact: Sea salt flakes are like little flavor crystals that crunch and melt.*

Shaping With Love

Do not worry about perfect balls. Use your hands. Feel the dough. It should be soft and a little sticky. Press them flat with a glass. See the bottom of your glass? Use that.

This part is fun. You get to play with your food. Space them out so they have room to breathe. Do you like crispy edges or soft middles? I am a crispy edge person myself.

Watching Them Bake

Please, bake one tray at a time. I know it is tempting to do two. But the heat needs to move around each cookie. Rotate the tray halfway. This gives them an even tan.

Watch the edges. They will tell you when they are done. They turn a lovely golden brown. Let them cool on the sheet. It helps them set up. The waiting is the hardest part.

Why We Share Cookies

I make these every holiday. But really, any Tuesday needs a cookie. I pack them in an old tin. The sound of the lid is a promise of something good.

Sharing food is sharing joy. That is the real recipe. It connects us. Who will you share your first batch with? Tell me about them. I would love to know.

See also Mocha Hazelnut Christmas Truffle Delights

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1½ cups (7½ ounces/213 grams)	
Baking powder	¾ teaspoon	
Baking soda	½ teaspoon	
Salt	½ teaspoon	For the dough
Brown sugar	1⅓ cups packed (9⅓ ounces/265 grams)	
Browned coconut butter	¾ cup (6⅛ ounces/174 grams)	
Water	6 tablespoons plus 2 teaspoons	
Flake sea salt	For sprinkling	For topping the cookies before baking



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Instructions

Step 1: First, get your oven ready. Move a rack to the middle. Heat it to 350 degrees. Line two baking sheets with parchment paper. In a medium bowl, whisk the flour, baking powder, baking soda, and salt. In a big bowl, whisk the brown sugar, coconut butter, and water. It will get smooth. Now, stir the flour mix into the sugar mix. Just mix until you don't see flour anymore. (A rubber spatula scrapes the bowl clean—no waste!)

Step 2: Time to make the cookie balls. Divide the dough into 16 pieces. Roll each piece into a ball with your hands. Place them on your sheets, giving them room to grow. Now, use a glass to flatten each ball. Press until it's about 2½ inches wide. Sprinkle a tiny bit of flake salt on top. Gently press again with the glass. This helps the salt stick. **Why do we flatten them? Share below!**

Step 3: Bake one tray at a time. This helps them cook evenly. They need 15 to 17 minutes. Rotate the tray halfway through. You'll know they're done when the edges look set. They will be just starting to turn golden. Let them cool on the sheet for 5 minutes. Then, move them to a rack to cool completely. I love that toasty coconut smell. Doesn't it smell amazing?

Creative Twists

These cookies are wonderful as they are. But sometimes, a little change is fun. Here are three easy ideas for you. **Add a handful of dark chocolate chips to the dough. Drizzle melted white chocolate over the cooled cookies. Press a pecan half into the center before baking.** Which one would you try first? Comment below!

Serving & Pairing Ideas

These cookies are a treat all on their own. For something special, serve them warm. A small scoop of vanilla ice cream on the side is heavenly. You could also dust them with a little powdered sugar. For a drink, a glass of cold milk is always perfect. My husband likes his with a cup of spiced rum cider. It warms you right up. Which would you choose tonight?

See also [Stress-Free Holiday Feast Turkey and Gravy](#)



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Keeping Your Cookies Cozy

These cookies stay happy in a sealed tin for five days. Just let them cool completely first. A warm cookie in a closed container will get soggy.

You can freeze the dough balls for later fun. Roll them, then freeze on a tray. Once solid, pop them into a freezer bag.

I once baked a whole batch for my book club. I froze half the dough for a surprise visit. My grandson was thrilled for fresh cookies a week later.

Batch cooking like this saves time and energy. It means homemade treats are always close by. **Have you ever tried storing cookie dough this way? Share below!**

Cookie Troubles? Easy Fixes Here

First, if your cookies spread too much, your butter was too warm. Chill your dough balls for 15 minutes before baking. This helps them keep their shape.

Second, if they taste bland, you might need more salt. The flake salt on top is not just for looks. It makes the sweet, nutty flavors sing.

I remember when my first batch came out flat. I learned my kitchen was just too warm that day. Now I know to chill the dough.

Getting these details right builds your cooking confidence. It also makes the flavor perfect every single time. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes! Use a good gluten-free flour blend. Make sure it has xanthan gum in it.

Q: Can I make the dough ahead?

A: Absolutely. Keep it covered in the fridge for up to two days. Let it soften a bit before rolling.

Q: What can I use instead of coconut butter?

A: Regular browned butter works wonderfully. The coconut butter just adds a special, toasty flavor.

Q: Can I make a smaller batch?

A: You can easily cut all the ingredients in half. Just use a smaller baking sheet.

Q: Any optional tips?

See also Festive Cheddar Sausage Stuffed Mushrooms

A: Try adding a handful of chopped macadamia nuts. *Fun fact: browning butter is called “beurre noisette” in French. It means “hazelnut butter”!*

Which tip will you try first?

From My Kitchen to Yours

I hope you love making these cookies as much as I do. The smell of brown butter is pure happiness. It fills your whole home with warmth.

I would love to hear about your baking adventure. Tell me all about it in the comments below. **Have you tried this recipe?** Your stories are my favorite thing to read.

Happy cooking!
—Elowen Thorn.



TOASTED COCONUT
BROWN BUTTER
HOLIDAY COOKIES

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Toasted Coconut Brown Butter Holiday Cookies

Author: Elowen Thorn



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Cooking Method: [Baking](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **17 minutes**



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Rest time: **5 minutes**



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Total time: **42 minutes**



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Servings: **16 cookies**



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Calories: **180 kcal**



Best Season: **Summer**

Description

Experience the rich, nutty flavor of browned coconut butter in these

festive holiday cookies, perfectly balanced with a sprinkle of flake sea salt.

Ingredients

- ☐ 1½ cups (7½ ounces/213 grams) all-purpose flour
- ☐ ¾ teaspoon baking powder
- ☐ ½ teaspoon baking soda
- ☐ ½ teaspoon salt
- ☐ 1⅓ cups packed (9⅓ ounces/265 grams) brown sugar
- ☐ ¾ cup (6⅛ ounces/174 grams) browned coconut butter
- ☐ 6 tablespoons plus 2 teaspoons water
- ☐ Flake sea salt (for sprinkling)

Instructions

1. Adjust oven rack to middle position and heat oven to 350 degrees F/177 degrees C. Line 2 rimmed baking sheets with parchment paper. Whisk flour, baking powder, baking soda, and salt together in medium bowl. Whisk sugar, coconut butter, and water in large bowl until well combined and smooth. Using rubber spatula, stir flour mixture into coconut butter mixture until just combined.
2. Divide dough into 16 pieces (about 2 tablespoons; 1⅔ ounces; or 47g each) and, using your hands, roll into balls. Evenly space dough balls on prepared sheets. Using bottom of drinking glass, flatten dough balls until 2½ inches in diameter. Sprinkle with salt and gently press tops with bottom of drinking glass to help salt adhere.
3. Bake, 1 tray at a time, until edges are set and just beginning to brown, 15 to 17 minutes, rotating tray after 7 minutes. Let cookies cool on sheets for 5 minutes. Using wide metal spatula, transfer cookies to wire rack and let cool completely. (Cooled cookies can be

stored in airtight container for up to 5 days.)

Notes

For best results, ensure the coconut butter is properly browned and cooled slightly before using. The flake sea salt is key for balancing the sweetness.

Keywords: Cookies, Coconut, Brown Butter, Holiday, Dessert