

Foodnity Recipes

Hawaiian Pineapple Coconut Thumbprint Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**Hawaiian** Cuisine

Ingredients

Cookie Dough

- [ ] 2 cups all-purpose flour
- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup brown sugar
- [ ] ¼ cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] ½ cup shredded coconut, toasted
- [ ] Zest of 1 lime

Filling

- [ ] ½ cup pineapple jam
- [ ] 1 tsp lime juice

Instructions

1. In a bowl, whisk together flour and a pinch of salt; set aside.
2. Cream butter, brown sugar, and granulated sugar until pale and fluffy, about 3 minutes.
3. Add the egg and vanilla; mix until just combined.
4. Gradually fold in the flour mixture, then stir in toasted coconut and lime zest until a smooth dough forms.
5. Wrap the dough in plastic wrap and chill for 30 minutes.
6. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
7. Roll dough into 1-inch balls, place on the sheet, and gently press a thumbprint using the back of a small spoon.
8. Mix pineapple jam with lime juice; fill each well with a teaspoon of jam.
9. Bake for 10-12 minutes, until edges turn a light golden brown.
10. Cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal	2 g	26 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the jam spreads too much, chill it for 10 minutes before filling.
- For extra caramel notes, sprinkle a pinch of sea salt on top before baking.
- These cookies taste even better the next day as flavors meld.