Toasted Coconut and Dark Chocolate Cookies

1 cup flaked sweetened coconut
1 cup all-purpose flour
½ teaspoon baking powder
¼ teaspoon baking soda
⅛ teaspoon salt

¾ cup brown sugar, packed
1/4 cup stick margarine
1 teaspoon vanilla extract
1 large egg
2 oz. dark chocolate, chopped

Preheat oven to 350°F. Place coconut in a small baking pan, in a single layer. Bake until lightly toasted, stirring once. Set aside to cool. Combine flour, baking powder, baking soda, and salt in a medium bowl. In a separate bowl, beat brown sugar and margarine with a mixer until well blended. Beat in vanilla and egg. Add flour mixture, beating at low speed until combined. Stir in toasted coconut and chocolate. Scoop heaping tablespoons of dough onto greased baking sheets, spacing cookies 2-inches apart. Bake for 10 minutes or until cookies begin to brown. Remove from pan, and cool on wire racks.

Yield: about 20 cookies

Nutrition Facts (per serving): 100 calories, 5 grams fat, 80 milligrams sodium, 14 grams carbohydrate, 1 gram fiber, 1 gram protein