



Mixed Fruit-and-Nut Cookies

Ingredients:

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) unsalted butter
1 cup packed light-brown sugar
1/2 cup granulated sugar
2 large eggs
1 teaspoon pure vanilla extract
1 1/2 cups sweetened shredded coconut
1 1/2 cups [Farm Fresh Nuts Dried Apricots](#)
1 1/2 cups [Farm Fresh Nuts Pitted Dates](#)
1 1/2 cups chopped [Farm Fresh Nuts Dry Roasted](#)

[Macadamia Nuts](#)

1 1/2 cups chopped pistachios

Directions:

Preheat oven to 350 degrees. Whisk together flour, baking soda, and salt in a medium bowl.

Put butter in the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until smooth. Add sugars, and mix until pale and fluffy, about 3 minutes. Mix in eggs one at a time until combined; mix in vanilla.

Reduce mixer speed to low. Add flour mixture and mix until just combined. Stir in coconut, apricots, dates, macadamias, and pistachios.

Drop batter, 2 heaping tablespoons at a time, onto prepared baking sheets, spacing 2 inches apart. Flatten slightly. Bake, rotating sheets halfway through, until golden brown, 12 to 15 minutes. Remove from oven; transfer cookies on parchment paper to a wire rack to cool completely.