

Washboard cookies:

From America's Test Kitchen cookie book.

2 cups all purpose flour
1/2 tsp baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon nutmeg
8 T unsalted butter, softened
1 cup packed light brown sugar
1 large egg, room temp
2 T milk
1 cup sweetened shredded coconut

Whisk flour, baking powder, baking soda, salt, nutmeg together in a bowl. set aside.
Beat butter/sugar over medium speed until pale and fluffy (2 mins). Add egg and milk and mix until combined.
Add flour mixture and coconut and mix.

Transfer dough to floured board and with floured hands roll dough into a 15 in roll. Wrap in plastic and chill up to 3 days, minimum 45 mins.

Preheat oven to 350. line baking tins with parchment paper. Slice chilled dough into 1/4 inch rectangles and place on tray.
With floured fork make crosswise indentations on dough slices. Bake about 15-18 minutes. Cool in pan for 10 and then transfer to rack.