

## Island Cookies

2 cups all purpose flour  
3/4 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup butter, softened  
3/4 cup packed brown sugar  
1/3 cup granulated sugar  
1 teaspoon vanilla extract  
1 large egg  
2 cups semisweet chocolate chips  
1/2 cup chopped pecans  
1/2 cup dried cranberries  
1 cup flaked coconut, toasted

Preheat oven to 375°F

1. Combine flour, baking powder, baking soda and salt in small bowl.
2. Beat butter, brown sugar, granulated sugar and vanilla extract in large mixer bowl until creamy. Beat in egg. Gradually beat in flour mixture. Stir in chocolate chips, nuts, dried cranberries and coconut. Drop by slightly rounded tablespoonfuls onto ungreased baking sheets.
3. Bake for 8 to 11 minutes or until edges are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Makes about 3 dozen cookies