

Rhubarb Cookies

1 cup shortening
1 1/2 cups packed brown sugar
2 eggs
3 cups flour
1 tsp. Baking soda
1/2 tsp. Salt
1 1/2 cups diced fresh rhubarb
3/4 cup flaked coconut

In a large mixing bowl, cream shortening and brown sugar. Beat in eggs. In a separate bowl, combine flour, soda, and salt. Gradually add to creamed mixture. Stir in rhubarb and coconut. Drop by tablespoonfuls two inches apart onto greased baking sheet. Bake 12-15 minutes at 350 degrees or until lightly browned. Remove onto wire racks to cool.

Frosting:

Cream Cheese Frosting

1 3 oz. package cream cheese, softened
1 Tablespoon butter
3 tsp. Vanilla
1 1/2 cups powdered sugar

In mixing bowl, beat cream cheese, butter, and vanilla. Gradually beat in powdered sugar until smooth. Spread over cooled cookies.

Store in the refrigerator.

These cookies are one of my favorites. It is, of course, an American recipe. There is usually plenty of rhubarb in the spring to make these. You can use frozen rhubarb, too. I measure the rhubarb as stated and let it completely drain (do not squeeze out any excess juice). I found this recipe many years ago in one of the publications I was receiving. It has a refreshing taste with the rhubarb and with it being refrigerated, is especially good on a warm day. No doubt there are several ways you could alter the recipe, for example, if you do not like coconut, substitute it with something else.