

## Chocolate Pecan Coconut Cookies: A Sweet and Crunchy Delight

Craving a sweet treat that's quick, easy, and packed with rich flavors? These



**OVEN**  
**350°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 14 oz. bag sweetened coconut flakes
- 14 oz. can sweetened condensed milk
- 2 cups semi-sweet chocolate chips
- 1/3 cup chopped pecans

Directions:

Preheat your oven to 350°F (175°C) and line a large baking sheet with parchment paper.

In a large mixing bowl, combine the coconut flakes, chocolate chips, and chopped pecans.

Add the sweetened condensed milk and mix until everything is evenly coated.

Using an ice cream scooper or a spoon, scoop out the dough and shape it into discs.

Gently pat the tops down to flatten slightly for even baking.

Tip: Rinse your hands frequently or keep them slightly damp to prevent sticking while shaping the cookies.

For best results and to reduce spreading, refrigerate the shaped cookie dough for 30 minutes to 1 hour before baking.

Place the cookies on the prepared baking sheet, leaving enough space between each one.

Bake for 10-12 minutes, or until the edges of the coconut begin to turn golden brown.

Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

#### Tips for Perfect Cookies:

**Toasting Option:** For extra flavor, toast the coconut flakes and pecans lightly before mixing.

**Use Quality Chocolate:** High-quality chocolate chips will elevate the overall flavor of these cookies.

**Make It Your Own:** Swap pecans for walnuts, almonds, or macadamia nuts for a personalized twist.

**Why You'll Love This Recipe:**

## DIRECTIONS

1. Preheat the Oven:
2. Preheat your oven to 350°F (175°C) and line a large baking sheet with parchment paper.
3. Mix the Ingredients:
4. In a large mixing bowl, combine the coconut flakes, chocolate chips, and chopped pecans.
5. Add the sweetened condensed milk and mix until everything is evenly coated.
6. Shape the Cookies:
7. Using an ice cream scooper or a spoon, scoop out the dough and shape it into discs.
8. Gently pat the tops down to flatten slightly for even baking.
9. Tip: Rinse your hands frequently or keep them slightly damp to prevent sticking while shaping the cookies.
10. Chill the Dough (Optional):
11. For best results and to reduce spreading, refrigerate the shaped cookie dough for 30 minutes to 1 hour before baking.
12. Bake the Cookies:
13. Place the cookies on the prepared baking sheet, leaving enough space between each one.
14. Bake for 10-12 minutes, or until the edges of the coconut begin to turn golden brown.
15. Cool and Serve:
16. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
17. Tips for Perfect Cookies: Toasting Option: For extra flavor, toast the coconut flakes and pecans lightly

before mixing.

18. Use : Quality Chocolate: High-quality chocolate chips will elevate the overall flavor of these cookies.
19. Make : It Your Own: Swap pecans for walnuts, almonds, or macadamia nuts for a personalized twist.
20. Why You'll Love This Recipe: These Chocolate Pecan Coconut Cookies are not only incredibly easy to make but also deliver a perfect balance of sweetness and nuttiness. They're great for sharing, storing, or simply enjoying with a cup of coffee or tea.
21. Let me know how they turn out, and for more delicious recipes like this, explore new ideas on your favorite cooking sites!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/chocolate-pecan-coconut-cookies-a-sweet-and-crunchy-delight/>