

Almond Joy Cookies

Ingredients for 20 cookies:

- 1 stick softened unsalted butter
- 1 c brown sugar
- 4 Tbsp granulated sugar
- 1 egg
- 1/2 tsp almond extract
- 1 tsp vanilla
- 1¾ c flour
- ½ tsp salt
- ½ tsp baking soda
- ½ tsp baking powder
- 1 c sweetened shredded coconut
- ¾ c sliced almonds
- 7 oz. chocolate chunks (milk or semi-sweet is fine)

Directions:

1. Preheat oven to 325° (convection preferred).
2. In a small bowl combine flour, baking soda, baking powder and salt.
3. In a standing mixer with paddle attachment, blend butter with sugars until creamy.
4. Add egg and extract and mix to combine. Blend in flour combination on low and remaining ingredients until incorporated.
5. Take about a 1½ tablespoons of dough, place on cookie sheet about 1-inch apart.
6. Bake for about 10-12 minutes.
7. Let cool on baking sheet for 5 minutes.
8. Remove and transfer to a rack to cool completely.

