

Joyful Almond Cookies

1/2 cup unsalted butter, softened (1 stick)
1/2 cup light brown sugar, packed
1/4 cup granulated sugar
1 large egg
2 teaspoons coconut extract
1 to 2 teaspoons almond extract (I use 2 and love almond extract, but if you don't use 1)
1 1/4 cups all-purpose flour
1 teaspoon cornstarch
1/2 teaspoon baking soda
pinch salt, optional and to taste
1 cup sweetened shredded coconut
1 cup slivered almonds
1 cup semi-sweet chocolate chips

1. To the bowl of a stand mixer fitted with the paddle attachment (or large mixing bowl and electric mixer) combine the butter, sugars, egg, extracts, and beat on medium-high speed until creamed and well combined, about 4 minutes.
2. Stop, scrape down the sides of the bowl, and add the flour, cornstarch, baking soda, optional salt, and beat on low speed until just combined, about 1 minute.
3. Stop, scrape down the sides of the bowl, and add the coconut, almonds, chocolate chips, and beat on low speed until just combined, about 30 seconds.
4. Using a large cookie scoop, 1/4-cup measure, or your hands, form approximately 13 equal-sized mounds of dough, roll into balls, and flatten slightly. Tip - Strategically chocolate chips on top of each mound by taking chips from the underside and adding them on top.
5. Place mounds on a large plate or tray, cover with plastic wrap, and refrigerate for at least 2 hours, up to 5 days. Do not bake with room temperature dough because cookies will bake thinner, flatter, and be more prone to spreading.
6. Preheat oven to 350F, spray a baking sheet with cooking spray. Place dough mounds on baking sheet, spaced at least 2 inches apart (I bake 8 cookies per sheet) and bake for about 10 to 11 minutes (I baked for just under 11 minutes), or until edges have set and tops are just set, even if slightly undercooked, pale, and

glossy in the center; don't over bake. Coconut is prone to burning and undersides of cookies can easily become too dark so watch them closely. Cookies will be pale and look un-done, but firm up as they cool. Allow cookies to cool on baking sheet for about 10 minutes before serving. I let them cool on the baking sheet and don't use a rack.

7. Cookies will keep airtight at room temperature for up to 1 week or in the freezer for up to 6 months. Alternatively, unbaked cookie dough can be stored in an airtight container in the refrigerator for up to 5 days, or in the freezer for up to 4 months, so consider baking only as many cookies as desired and save the remaining dough to be baked in the future when desired.

Submitted by Art VanDivier