

Almond Joy Cookies

1 cup packed light brown sugar
1 cup granulated sugar
1 cup (8 oz.) unsalted butter, softened
2 large eggs
1 teaspoon vanilla extract
2 1/4 cups all purpose flour
1 teaspoon kosher salt
1 teaspoon baking soda
1 teaspoon baking powder
2 1/2 cups semisweet chocolate chips
1 cup sweetened shredded coconut
1 cup slightly toasted sliced almonds

1. Line a baking sheet with parchment paper. Beat brown sugar, granulated sugar, and butter with an electric mixer on medium speed until light and fluffy about 3 minutes. Add eggs, 1 at a time, and beat just until blended. Add vanilla and beat until blended.

2. Stir together flour, salt, baking soda and baking powder in a large bowl. Gradually add flour mixture to butter mixture, and beat on low speed until fully incorporated, about 1 minute. Stir in chocolate chips, coconut and almonds until evenly distributed. Cover and refrigerate dough about 30 minutes, or up to 1 hour.

3. Preheat oven to 350 degrees. Using a 1 1/4 inch cookie scoop or a tablespoon, drop cookie dough 2 inches apart onto prepared baking sheet. Bake in preheated oven until lightly golden, 8 to 10 minutes. Cool on baking sheet on a wire rack 5 minutes. Transfer cookies to wire rack and cool completely, about 30 minutes.

Isabel Chesak