

# Double Chocolate Almond Coconut Cookies

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## Ingredients:

2½ Cups (300g)	All Purpose Flour
1 Cup (100g)	Almond Flour
1 Tsp EACH	Baking Powder, Baking Soda & Salt
1 Tsp	Cinnamon
½ Cup (99g)	White Sugar
2 Cups (426g)	Brown Sugar; Light & Packed
½ Cup (8 Tblsp)	Unsalted Butter, Softened
¾ Cup (170g)	Lard
1½ Tsp	Vanilla Extract
1½ Tsp	Almond Extract
3	Eggs, Large @ Room Temp
8 Oz (227g)	Almonds; Sliced, Toasted/Roasted & Coarse Chopped
8 Oz (227g)	Chocolate Chips/Chunks; minimum Cacao of 60%
2 Cups (106g)	Coconut; Shredded, Unsweetened & Toasted

***Yield: ~50 Cookies @ 1.2 Oz***

## Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Cinnamon.
2. In Mixer Bowl cream Butter, Lard, and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Vanilla and Almond Extract. Beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
6. Combine and add Almonds, Chocolate Chips/Chunks, and Coconut. Beat until evenly mixed.
7. Cover and refrigerate Dough for at least 3 hours.
8. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
9. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.  
*Note:* For larger and flatter Cookies; flatten scooped Dough with bottom of a Glass dipped in Flour (or other heavy flat smooth surface) into ½ inch thick Rounds.
10. Bake 13 minutes or until the edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.