
Chocolate Chip Coconut Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
1½ Tsp	Baking Powder
1 Tsp EACH	Baking Soda & Salt
1 Tsp	Cinnamon (Prefer Vietnamese)
½ Tsp	Cardamom
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar; Light & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
2 Tsp	Vanilla Extract (Option: 1 Tsp Extract & 1 Bean/2 Tsp finely chopped Vanilla Bean)
2	Eggs, Large @ Room Temp
8 Oz (227g)	Walnuts; Coarse Chopped (Option: Toasted Pecans)
1 Cup (99g)	Rollod Oats (Prefer Coach's or Red Mill)
~¼ Cup (~35g)	Cacao Nibs
~1½ Cup (~255g)	Chocolate Chips/Chunks; minimum Cacao of 60%
1½ Cups (113g)	Coconut; Shredded, Unsweetened & Toasted

Yield: ~40 Cookies @ 1.2 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Spices.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl. If used, include finely chopped Vanilla Bean.
3. Add Vanilla and 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 Oats, Cacao Nibs, Nuts, 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.