
Almond Butter-Mango-Coconut Oatmeal “Keep-Moving” Cookies

Ingredients:

1½ Cups (180g)	All Purpose Flour
1 Tsp EACH	Baking Powder, Baking Soda, & Salt
½+ Tsp EACH	Cinnamon, Ginger, Nutmeg
½ Cup (99g)	White Sugar
½ Cup (107g)	Brown Sugar; Light & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
1 Cup (270g)	Almond Butter @ Room Temp
1 Tsp EACH	Almond Extract & Fiori di Sicilia
2	Eggs, Large @ Room Temp
2 Cups (170g)	Rolled Oats
6 Oz (227g)	Almonds; Sliced, Roasted/Toasted, Unsalted & Coarse Chopped
6 Oz (227g)	Dried Mango; Coarse Chopped
1 Cup (85g)	Coconut; Unsweetened & Shredded
8 Oz (227g)	White Chocolate Chips

Yield: ~42 Cookies @ 1.3 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.
3. Add Almond Butter and beat until well blended.
4. Add Almond Extract and Fiori di Sicilia. Beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Rolled Oats and beat until evenly mixed.
8. Add Almonds, Mango, Coconut, and White Chocolate Chips. Beat until evenly mixed.
9. Cover and refrigerate Dough for at least 3 hours.
10. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
11. Scoop ~3 Tablespoons of Dough (#30 Scoop overfilled) 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.
12. Flatten Scoops/Balls into ½ inch thick Rounds with anything that will imprint a design; a Cookie Stamp, Meat Tenderizer (waffle design), or Food Processor Plunger (concentric circle design).
13. Bake 10 minutes or until the edges just start to brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.