

Crispy Crunchy Almond Chocolate Chips Cookies

From the internet, somewhere



Servings: 60

1. Preheat oven to 350°F. Line two cookie sheets with parchment or foil and set aside.
2. Place almonds in a 13x9 inch pan or rimmed cookie sheet and roast for 6 minutes. Dump coconut over almonds and roast both together for another 4-5 minutes. Remove from heat and let cool. Reduce oven heat to 325°.
3. In a mixing bowl, cream butter, both sugars, both extracts and egg. In a separate bowl, thoroughly stir together flour, cornstarch, baking powder, baking soda and salt. Stir flour mixture into butter-sugar mixture.
4. Transfer almonds and coconut to a food processor and pulse until almonds are finely chopped. Add Corn Flakes and pulse 5 more times to crush cereal. Dump almond/coconut/cereal mixture into cookie batter and stir until batter comes together. Do not over mix. Add chocolate chips and mix very briefly.
5. Shape dough into 1-inch balls and place on cookie sheets. Press balls down slightly so that tops are flattened a little bit. Bake one sheet at a time for 16-18 minutes. Let cool for about 3 minutes on cookie sheet, then transfer to wire rack to cool. Store in plastic bags in the freezer for longer term storage. However, they may not last all that long.

- 1 cup almonds, whole, unsalted
- 2 cups sweetened coconut flakes, about 5 ounces
- 2 sticks unsalted butter, softened
- 1 cup brown sugar, I used Splenda brown sugar
- 1 cup granulated sugar, I used 90% So Nourished erythritol
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1 large egg
- 2 cups all-purpose flour, very lightly spooned, so scant the measurement slightly
- 1/3 cup cornstarch
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups corn flakes
- 1 cup semisweet chocolate chips, or bittersweet, chopped

Per Serving (excluding unknown items): 112 Calories; 6g Fat (46.6% calories from fat); 1g Protein; 14g Carbohydrate; 1g Dietary Fiber; 11mg Cholesterol; 76mg Sodium; 8g Total Sugars; trace Vitamin D; 20mg Calcium; 1mg Iron; 49mg Potassium; 37mg Phosphorus. Exchanges: 1/2 Grain(Starch).

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