



### **Coco-Almond Crunch Cookies**

*Lisa Brady's Best Cookie Overall 1998 cookie from Arkansas State Fair*

2 cups all-purpose flour  
1 teaspoon baking soda  
1 cup butter, softened  
3/4 cup granulated sugar  
3/4 cup packed light brown sugar  
2 large eggs  
2 teaspoons vanilla  
1 teaspoon almond extract  
2 cups flaked coconut  
1 (1-1/2 oz. package milk chocolate pieces  
1-1/2 cups chopped almonds

- In a small bowl, stir together flour and baking soda. Set aside.
- In a large bowl, beat butter, granulated sugar, and brown sugar with mixer on medium speed until well-mixed. Beat in eggs, vanilla, and almond extract. Add the flour mixture, beat until combined. Stir in coconut, chocolate pieces, and almonds.

- Drop dough by round teaspoons 2 inches apart onto an ungreased cookie sheet. Bake in a 375-degree F. oven for 8 to 10 minutes or until golden. Transfer cookies to wire rack, cool completely. Bakes about 60 cookies

**Recipe by:** Lisa Brady from Conway, Arkansas; recipe won Best Cookie Overall in 1998 Arkansas State Fair.

Recipe featured in *Hometown Cooking*, August 2001.

**Cook's Note:** I made this recipe without the coconut but needed to add more chopped almonds and a little more all-purpose flour to the dough. I also made smaller size cookies and used a rounded teaspoon of dough for each cookie.

**About the Recipe:** Lisa said that this recipe started as a chocolate chip cookie recipe from her grandmother. Lisa loves to enter recipes into the fair and is a frequent competitor. Her recipe does have that wonderful texture of chocolate chip cookies, which also is enhanced by adding almonds and almond extract. Cookies are always everyone's favorite.