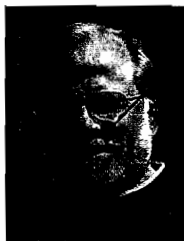


## “I crave these cookies...”



“...so much that I bribe visiting friends to bring me a dozen from Bread and Chocolate in St. Paul, Minnesota.”

—Doug Jacobson,  
Sturgis, South Dakota

### amaretto chunk cookies

Prep 30 minutes plus cooling Bake about 10 minutes per batch Makes about 4 dozen cookies

- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup butter or margarine (2 sticks), softened
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 tablespoon amaretto liqueur
- 2 teaspoons almond extract
- 2 cups semisweet chocolate chips
- 1 cup sweetened flaked coconut
- 1 cup sliced almonds

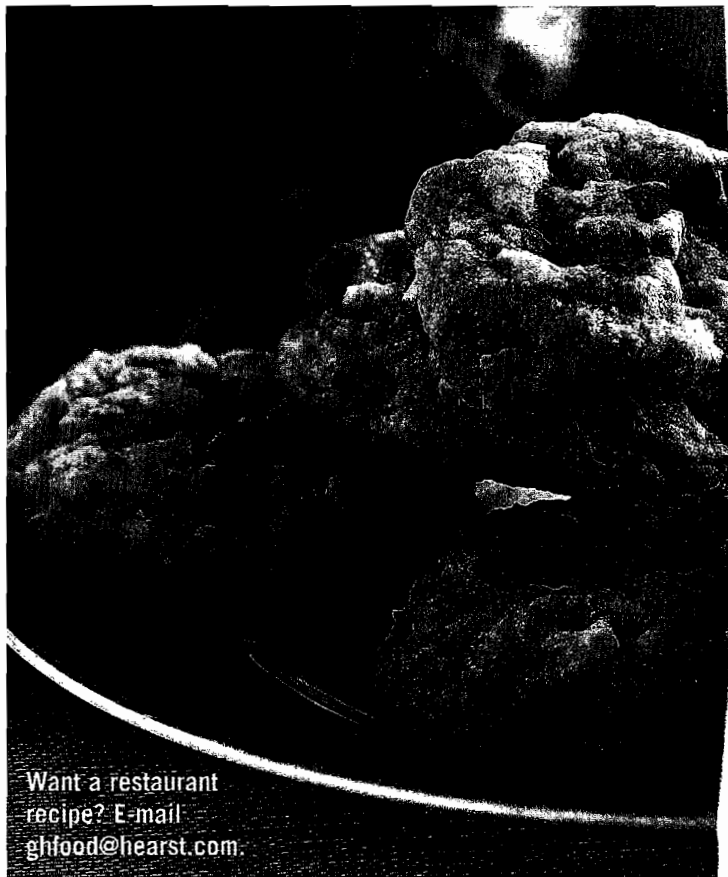
1. Preheat oven to 375°F. On waxed paper, combine flour, baking soda, baking powder, and salt.

2. In large bowl, with mixer at medium speed, beat butter and sugars until creamy. Beat in eggs, amaretto, and extract. Reduce speed to low; beat in flour mixture just until blended. Stir in chocolate chips, coconut, and almonds.

3. Drop dough by heaping measuring tablespoons, 2 inches apart, on ungreased large cookie sheet. Bake cookies 10 to 12 minutes or until golden around edges. Transfer cookies to wire racks to cool.

4. Repeat with remaining dough. Store cookies in tightly covered container at room temperature up to 1 week or in freezer up to 3 months.

>> Each cookie: About 145 calories, 2 g protein, 17 g carbohydrate, 8 g total fat (4 g saturated), 1 g fiber, 20 mg cholesterol, 105 mg sodium.



Want a restaurant  
recipe? E-mail  
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