

Almond Joy Cookies!

Ingredients

- 1 stick of softened butter
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1/8 cup vegetable oil
- 1 1/2 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup coconut flakes
- 1 cup semi sweet chocolate chips
- 1/2 cup almond slices
- 1/2 t of salt

Instructions

1. Line a baking sheet with parchment paper and preheat your oven to 350 degrees
2. In a mixing bowl, combine your sugars, butter, vanilla, egg, and oil and mix with a hand mixer
3. Add in your flour, baking soda, baking powder, and salt and mix
4. Now you can add in your chocolate chips, coconut flakes, and almond and mix
5. Roll into ping pong sized balls (I like to go a little bitter than normal because these are so yummy)
6. Place onto your baking sheet and cook for 12-13 minutes
7. Let cool and enjoy!