## MENAUL SCHOOL PANTHER COOKIES

## ingredients

- $21 / 4$ cups all-purpose
- flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1.5 cup granulated sugar
- 1 cup unsalted butter
- melted
- 2 egg yolks
- $1 / 2$ tsp. vanilla
- extract
- $1 / 4$ tsp. almond extract
- (optional)
- $1 / 4$ cup semi-sweet chocolate
- chips
- $1 / 4$ cup dried
- cranberries
- $1 / 4$ cup shredded
- coconut
- $1 / 4$ cup white chocolate
- chips


## instructions

- Preheat an oven to $375^{\circ} \mathrm{F}$.
- In a bowl, stir together the flour, baking soda and salt.
- In a separate bowl, combine sugars and the melted butter followed by the egg yolks and extracts.
- Mix together wet and dry ingredients until just combined. Add the chocolate chips, cranberries, and coconut and stir until a dough is formed.
- Spoon batter into desired size and bake 12 to 15 minutes, until edges have started to brown.

