



#### Ingredients:

- 1 1/2 cup soften butter
- 2 cups brown sugar "packed."
- 3 eggs
- 1 1/2 teaspoon salt
- 2 teaspoons baking soda
- 2 cups chopped walnuts
- 1/2 cup shredded coconut
- 2 teaspoons vanilla
- 1/2 teaspoon almond extract
- 4 cups all-purpose flour
- 2 cups Ghirardelli Classic White Chips
- 1/4 cup crystal sprinkles or white sugar for pressing

#### Preparation:

Pre-Heat oven to 350 degrees Recipe Make 60 cookies  
Cream butter and sugar until fluffy. Add vanilla, almond extract, eggs, beat well. Blend in Baking Soda, Coconut, salt, flour till well mix, fold in white chips and nuts.  
On un-greased cookie sheet Drop round teaspoon/cookie scoop onto cookie sheet. Press with a sugared glass bottom.  
Bake for 10-11 minutes. Till barely browned on the edges.  
Remove from oven, cool for 1 minute and transfer to cooling racks. Store in air tight container.

Creating  
**MEALS**  
**THAT TELL STORIES**

OREGON FARM GIRL



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