ALMOND JOY COOKIES

1 cup butter
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
3 teaspoons vanilla
4 1/2 cups flour
2 teaspoons baking soda
1 teaspoon salt
5 cups chocolate chips
2 cups sweetened coconut
2 cups chopped almonds

How to make it :

Pre-heat oven to 375°F Lightly grease cookie sheets.
Combine dry ingredients, set aside.
In a large bowl, cream the butter and sugars together. Beat in the eggs, one at a time, stir in the vanilla. Stir in the dry ingredients until well mixed then stir in the chocolate chips, coconut and almonds. Drop by rounded tablespoonfuls onto the prepared cookie sheets.
Bake for 8 to 10 minutes. Cool on baking sheet for 5 mins before removing to a wire rack to cool completely