**Christmas Joy Cookies/Gluten Free**

2017 Cookie Tour

Created by Chef Waneeta Marquis

Serves: 3 dozen

**Ingredients:**

1~14 oz. bag [sweetened coconut flakes](http://amzn.to/29PlLzv)

2 Cups semi-sweet chocolate chips

2/3 Cup lightly salted pecans, chopped

1~14 oz. can sweetened condensed milk (regular or fat-free works)

1/2 Cup minced cranberries

4-5 drops Red Food color

**Instructions:**

Preheat the oven to 325F.

Line a large baking sheet with **parchment paper** and set aside.

In a large bowl combine sweetened condensed milk & food color, mix. Add coconut, chocolate chips, pecans and cranberries, stir to combine.

Scoop out dough with a cookie scoop (1 Tablespoon) onto prepared baking sheet.

Bake cookies for 12 to 14 minutes or until tips of coconut are just starting to turn golden brown.

Let cool on baking sheet.

Store the cookies in an airtight container.

**Notes:**

Parchment paper is critical for these cookies to turn out right. Silicone mats, waxed paper, etc. will yield a slightly different result.