

Oatmeal, coconut, pecan & chocolate chunk cookies (aka: granola cookies)

Recipe: Kelsey Siemens - www.the-farmersdaughter.com

Yields: about 10 cookies

ingredients

1/2 cup coconut oil, melted

1/2 cup (100g) brown sugar, packed

1/2 cup (100 g) granulated sugar

1 egg (substitute with 1 tablespoon water + 1 tablespoon ground flax seed if desired)

2 teaspoons vanilla extract

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon ground cinnamon

1 1/2 (140 g) cups rolled oats

2/3 cup (84 g) all purpose flour (sub with certified gf oat flour to make gluten free)

1/2 cup large flaked coconut (unsweetened)

1/2 cup chopped nuts (I used pecans)

1/2 cup chocolate chips (or chopped chocolate of your choice)

to make the cookies

Preheat the oven to 350 degrees. Line a cookie sheet with a silicone baking mat or parchment paper and set aside.

In a large bowl, mix together the melted coconut oil and sugars until combined. Add the egg (or flax “egg”) and vanilla extract, and mix again until combined.

In a small bowl, stir together the baking soda, salt, cinnamon, oats, flour, coconut, nuts, and chocolate. Stir into the wet ingredients, and mix until combined.



Use a cookie scoop to portion out the cookie sizes (I made mine about 70 g), and place onto the prepared baking sheet. Use your hands to squeeze the balls into shape - the dough may be a bit crumbly, that's normal. If it really doesn't want to stick together, place the bowl of dough into the fridge for 5 minutes and try again. Repeat if necessary (this helps the coconut oil firm up a bit and provide some structure).

Bake for 10-12 minutes, until golden brown. *Add a chunk of chocolate on top in the last 3 minutes if you want a chocolate pool.

Remove, sprinkle with flakey salt immediately (if desired), and let cool on the pan for 5 minutes before transferring to a cooling rack. Serve!

Store cookies in an airtight container at room temperature for 3-4 days, or in the freezer for several months.

tips:

- Always bake 1 test cookie to start, so that you can see how it bakes on your pan and in your oven! That way you can make a few adjustments to the size, time its baked for, etc to fit your preferences!
- Feel free to use different mix-ins: dried cranberries, m&ms, chopped peanuts, walnuts, etc
- If freezing some of the dough for later, do this by freezing the dough balls on a cookie sheet and then transferring to an airtight container so that the dough balls don't stick to each other. Add about 1 minutes to the baking time when you go to bake them later.
- Want a super crunchy cookie? Flatten out the dough balls before baking, and add an extra minute or two!