

Coconut And Oat Cookies – They Will Make You Smile

Ingredients:

Difficulty: Easy

(Makes 25-27 cookies, each heaping tbsp - 25 gr.)

115 gr. butter, softened to room temperature

1/2 cup / 1.2 dl light brown sugar

4 tbsp granulated white sugar

1 egg

1 tsp vanilla extract

1 cup / 2.4 dl desiccated coconut

1 1/2 cups / 3.6 dl all-purpose flour

1 tsp baking soda

1/4 tsp salt

1 cup / 2.4 dl rolled oats

Instructions:

1. Put butter, light brown sugar and granulated white sugar in a mixing bowl and beat well until it gets creamy.
2. Add 1 egg and vanilla extract and continue beating. Scrape the sides using a spatula if needed.
3. Add desiccated coconut, flour, baking soda and salt and beat until the ingredients are incorporated.
4. Add rolled oats and beat again until you have a well mixed cookie dough.
5. Take a heaping tablespoon (25 gr.) piece from the dough and make a ball, then press it a little bit. Put the pieces on an oven tray with baking paper, about 2 cm away from each other. Put the ready tray(s) in the fridge.
6. While the cookies are in the fridge chilling, preheat the oven to 180C. When the oven is ready, bake each batch of cookies in the middle rack of the oven for 12-15 minutes, until the edges slightly brown. When they are baked, let them cool for 15-20 minutes before you serve / eat. Enjoy!