



OATMEAL COCONUT COOKIES

Program 231036

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YOU WILL NEED:

- 2½ cups quick oatmeal
- 2 cups all-purpose flour
- ¾ cup sugar
- ¾ cup dark brown sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 tablespoons cornstarch
- 2 cups shredded coconut
- 1 cup chopped nuts – your favorite kind
- 1 cup dark chocolate chips
- 2 tablespoons ground flax seed
- ½ cup water
- ½ cup canola oil
- ½ cup water
- 2 teaspoon pure vanilla extract

DIRECTIONS:

1. In a small bowl, mix ground flaxseed and water. Set aside to gel.
2. In a large bowl, mix all dry ingredients; gently stir to mix well.
3. In a separate bowl, mix all liquid ingredients, including the gelled ground flaxseed, and whisk to blend. Pour over the dry ingredients and stir to combine.
4. Measure out 2 tablespoons and shape into a ball, or use a cookie scoop of the same size. Place on a baking sheet sprayed with a non-stick cooking spray or lined with parchment paper. Continue shaping the mixture until used up.
5. Preheat the oven to 350 degrees. Bake 13-15 minutes, or until lightly browned. They will still be a little soft, and won't spread out while baking. Remove from the oven and let sit for 2-3 minutes or until they don't crumble when moved. Transfer to a cooling rack or serving plate.

YIELDS:

50 cookies