

# OATMEAL COCONUT COOKIES

*Cookies are one of my favorite sweet treats. I bake them very often, so I try to vary them. In addition to classic chocolate cookies, I love different versions of cookies with oatmeal. This time I combined them with coconut and almond flour. I roasted slightly the coconut before use, and this made the cookies crunchy. On the other hand, they are also chewy thanks to almond flour.*

## INGREDIENTS

makes about 18 cookies

150 g finely ground oatmeal  
90 g ground coconut  
50 g almond flour / finely ground almonds  
60 g finely ground cane or coconut sugar  
100 g butter at room temperature  
1 tablespoon cold water (not required)  
2 eggs  
pinch of salt  
¼ teaspoons of baking powder or soda  
a handful of coconut chips / slices

## INSTRUCTIONS

1. Roast the ground coconut in a pan without oil. Turn on the hotplate to a medium level and make sure that the coconut does not burn. As soon as it starts to golden, remove the pan from the hotplate and let it golden. Line baking sheet with a baking paper, then spread the roasted coconut on it and let it cool down.
2. Roast also the coconut chips in the same way.
3. Preheat the oven to 180°C (356°F). Prepare 2 baking sheets and line them with baking paper.
4. In a large bowl, mix together finely ground flakes with roasted coconut, almond flour, sugar, salt and baking powder.
5. Add butter and eggs. Mix until a compact mass is formed. If the ingredients do not want to combine, add a tablespoon of cold water.
6. Finally, stir gently roasted coconut chips.

7. Take the same pieces from the dough with a spoon and make small balls, place them on the sheet and using your palm or a smaller plate flatten them to desired thickness (about 0,8 mm).
8. The cookies don't get larger, so it is not necessary to leave larger distances.
9. Bake for 12-15 minutes until the edges start to turn gold. Take out of the oven and let cool. Warm cookies are still brittle and crumble.

***Note:** I often use a round cutter to shape the cookies to keep them nicely round. I shape the ball with a spoon according to the cutter and then turn the cookie so that a flat surface remains on the top.*