

Soft & Chewy Oatmeal Chocolate Chip Coconut Cookies (Mel's Kitchen)

Ingredients:

1 c. (100g) oats	2 large eggs
2¼ c. (320g) flour	1 T. vanilla
1 t. baking soda	1 c. (85g) sweetened or unsweetened coconut flakes
¾ t. salt	2 c. (340g) chocolate chips
1 c. (227g) salted butter, softened	Optional add ins: raisins, craisins, etc.
1¼ c. (265g) light brown sugar	
½ c. (106g) dark brown sugar	

Instructions:

1. Preheat oven to 350°. Add the oats, flour, baking soda, and salt to a food processor or blender and process for about 30 seconds until coarsely blended. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment or in a large bowl with a handheld electric mixer, add the butter and brown sugars and mix until light in color, 1-2 minutes. Add the eggs and vanilla and mix for another 1-2 minutes until light and fluffy, scraping down the sides of the bowl as needed.
3. Add the blended dry ingredients and mix once or twice (not all the flour will be fully combined). Add the coconut and chocolate chips and mix until no dry streaks remain.
4. Shape the cookie dough into balls (I use a #40 cookie scoop) and place several inches apart on parchment lined cookie sheets. Bake for 10-12 minutes. Let the cookies cool slightly before removing them from the pan to a wire rack.

Notes:

- If your cookies are flattening more than you like, increase the oven temperature to 375 degrees or use convection setting if your oven has it (325 degrees).