



coconut & cinnamon oat cookies

Rainy days deserve all the comforting things we can get our hands on and my coconut and cinnamon oat cookies should be top on your list !! <3



Ingredients

| | |
|------------------------------------|---------------------------------|
| 1 cup of rolled oats | 1/teaspoon of cinnamon |
| 3/4 cup of all purpose flour | 1 a teaspoon of baking powder |
| 3 tablespoons of sugar | 1 egg |
| 1/2 a cup of desiccated coconut | 3 tablespoons of molten butter |
| 1 cup of mala, at room temperature | 1 tablespoon of vanilla extract |

Method

In a bowl, mix all the dry ingredients (flour, oats, cinnamon, baking powder, and desiccated coconut). Once combined set aside.

In another bowl, mix all the wet ingredients, then add the dry ingredients and fold them in. With a scoop or a spoon, scoop out portions of the of the cookie dough and place it on your baking sheet. Let this cook for about 30 minutes at 175°C.

Once done, serve with your favorite bevarage.



SERVE WITH: hot milk/tea/coffee

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/coconut-and-cinnamon-oat-cookies/>

Video: <https://youtu.be/jLU6N3REu8M>