

OATMEAL COCONUT CHOCOLATE CHIP COOKIES (NO BUTTER)

INGREDIENTS

3 large egg
1 1/2 cup melted coconut oil
1 1/2 cup light brown sugar, packed
3/4 cup granulated sugar
1 1/2 tablespoon vanilla extract
pinch salt
3 cups sweetened shredded coconut, loosely packed when measuring
3 cups old-fashioned whole rolled oats
3 cups all-purpose flour
2 teaspoon baking soda
1 1/2 cup semi-sweet chocolate chips

DIRECTIONS

Line a baking sheet with wax paper. This is for chilling, not baking.

In a large mixing bowl, add the eggs, coconut oil, sugars, vanilla, and salt, and whisk to combine. Add the shredded coconut, oats, flour, baking soda, and stir to combine. Stir in the chocolate chips. They'll have a tendency to slip out of the dough and fall to the bottom of the bowl, but keep folding them into the dough.

Using a medium 2-inch cookie scoop or your hands, form equal-sized mounds, about two heaping tablespoons of dough each (you should get between 45 to 50 cookies). Gently squeeze the mounds to ensure the dough is tightly packed and the chocolate chips are well-embedded. The dough is slightly crumbly yet oily, but comes together when squeezed.

Place mounds on the baking sheet, cover with plastic wrap, and refrigerate for at least 3 hours, or up to 5 days, before baking; no exceptions. Absolutely do not skip this chilling step as the cookies will not hold together when baking.

Preheat oven to 350F and line baking sheets with silpat or parchment paper.

Place mounds on baking sheets, spaced at least 2 inches apart. Bake about 9 minutes, or until edges have set and the tops are just beginning to set, even if undercooked, pale, and glossy in the center. The shredded coconut is prone to burning so keep a close eye on the cookies. Do not bake longer than 9 to 10 minutes for soft cookies because they firm up as they cool, and as the days pass they'll dry out quicker. Allow cookies to cool on the baking sheet for about 5 minutes before removing and transferring to a rack to finish cooling.