

4x

Breakfast Cookie: Oatmeal, Cranberries & Coconut

4 cups old fashioned oats
2 cups quick cooking oats
3 cups shredded coconut
2 cups whole wheat flour
2 cups dried cranberries
1 cup pumpkin seeds
1 cup sunflower seeds
1 cup ground flaxseed
8 eggs
2 cups honey or any liquid sweetener
1 cup virgin coconut oil , melted
4 tablespoon vanilla extract
(Optional- 2 tbsp chia seeds)

Instructions

1. Preheat oven to 350 F (180 C).
2. In a large mixing bowl combine all the dry ingredients : rolled and jumbo oats, shredded coconut, flour, cranberries and seeds.
3. In another bowl, combine eggs, honey, coconut oil and vanilla.
4. Form a well in in the dry ingredients and pour in wet ingredients.
5. Combine until it forms a sticky cookie batter that comes easily together to form cookies. (If the batter is too dry - it should not be - but you can add up to 6 tbsp cold water to make the batter comes together. Add them 1 tbsp at a time.) Ryuji and I didn't need to do this.
6. Use a small scooper to make cookie balls.
7. Place each ball on a cookie tray leaving a thumb space between each cookie.
8. Press the cookies slightly with your finger to flatten.
9. Bake for 15 minutes or until the sides/bottoms are crispy and golden brown.

