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Flour Free Coconut & Choc Chip Cookies



Ingredients

1 cup of rolled oats
½ teaspoon of baking powder
¾ cup of sugar replacement (real caster sugar can also be used)
¼ cup of butter
1 cup of coconut powder
1 egg
1 teaspoon of vanilla extract
1 packet of (dark) choc chips

Preparation

- 1 Preheat the oven to 180 degrees.
- 2 Whizz the oats in a food processor to make into flour consistency.
- 3 Combine the oat flour and baking powder.
- 4 Stir the butter and sugar replacement together.
- 5 Beat the egg and vanilla extract together.
- 6 Combine all ingredients and mix until you get a thick consistency.
- 7 Add the choc chips and coconut powder to the mixture.
- 8 Make into small balls and flatten.
- 9 Arrange on a baking tray evenly.
- 10 Bake for 12-15 minutes or until the tops of the cookies start to brown.
- 11 Leave to cool on a rack and then eat and enjoy!

Cooks Note
