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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 ingrdients 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