



oatmeal coconut chocolate chip cookies

Yields about 2.5 dozen cookies.

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup quick-cooking oats
- 1/2 cup unsalted butter, room temperature
- 1/4 cup white granulated sugar
- 1/2 cup brown sugar, firmly packed
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chips
- 3/4 cup unsweetened shredded coconut

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients. The dough requires chilling before baking - be sure you've allowed some time for this.

In a bowl, whisk together the flour, baking soda and salt. Stir in the oats. Set aside.

In the bowl of your stand mixer (or with a hand mixer), cream the butter and sugars on medium speed (3-5 minutes). Add the egg and mix until well combined. Scrape down the sides and bottom of the bowl. Mix in the vanilla, beating until well combined.

Add the flour mixture, and mix on low speed until well combined, scraping down the sides and bottom of bowl at least once. Stir in the chocolate chips and coconut by hand - the mixture will be very thick.

Chill the dough for 30 minutes prior to baking.

Preheat the oven to 350°F. Line cookie sheets with parchment paper.

Drop dough by heaping tablespoonfuls onto baking sheets. I use a small ice cream scoop which holds about 1.5 tablespoons of dough.

Bake 9-11 minutes or until the edges are golden, and the cookies are lightly browned. The centers of the cookies may seem slightly underdone, but will firm up with carryover baking. Rotating pans midway through baking will ensure even baking.

Allow to cool for 5 minutes on the cookie sheets and then remove and allow to cool completely on wire racks.

