

# CHOCOLATE COCONUT COOKIES (V, GF)

Makes about 24 cookies

## Ingredients:

2/3 C refined coconut oil, melted  
2/3 C packed coconut sugar  
1/2 C unsweetened almond milk  
2 tsp vanilla  
2 1/2 C GF all-purpose flour  
1 tsp baking soda  
1 tsp baking powder  
1/2 tsp salt  
1 1/2 C dark chocolate chips  
3/4 C coconut flakes



## Directions

1. Preheat the oven to 375 and line a baking sheet with parchment paper.
2. Stir oil, sugar, milk and vanilla together, then add in flour, baking soda, baking powder and salt and stir until dough forms. Fold in chocolate and coconut flakes.
3. Take a heaping tablespoon of dough and roll it into a ball, then press the ball down on the baking sheet to flatten slightly. This will make about 24 cookies.
4. Bake the cookies for 15-18 minutes or until the cookies have started to brown on top and bottom. Let them cool and then store in an airtight container