

Crunchy Oatmeal Coconut Cookies

A really easy cookie recipe for cookies with a perfect crunch

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

INGREDIENTS

- 50g oats
- 100g shredded coconut
- 2 tbsp flour (about 30g)
- 80g sugar
- 2 tsp baking powder
- 100g butter
- 2 tsp vanilla extract
- 1 egg



DIRECTIONS

1. Combine all dry ingredients in a medium bowl.
2. Melt the butter and allow it to cool shortly.
3. Add the cooled butter to the dry ingredients and mix shortly.
4. Then add the vanilla extract and mix again shortly.
5. Add the egg and mix well until combined. You want to have a paste like batter at the end (see video).
6. Cover a baking tray with parchment paper and take a teaspoonful of the batter. Press the cookie dough with your fingers into the parchment paper to form a thin cookie (see video).
7. Leave the cookies a bit apart when forming them (maximum 12 cookies per baking tray).
8. Bake the cookies in 200°C in the middle shelf of the oven for about 5-8 minutes until the edges start to lightly get golden.
9. Remove from the oven and allow to cool on the baking tray for about 10 minutes before removing the cookies to a cooling rack. The cookies harden when they cool. Removing them from the tray directly after baking might result in breaking the cookies.
10. Store the cookies in an airtight container to keep them crunchy for longer.