

Whole Wheat Coconut Chocolate Chip Cookie *

*As seen on the Mom + Me Cooking Class turned [Food Fight video](#)

I love oatmeal cookies. But I also hate raisins. So when I discovered oatmeal chocolate chip cookies, I was smitten! Since coconut and chocolate is such a great combination, I've boosted the flavor with coconut oil and flakes. Delicious. I'm sure that this recipe would also work with raisins (but I'll never know).

Ingredients

1 cup white whole-wheat flour	1 large egg at room temperature
1/2 teaspoon baking powder	1 teaspoon vanilla extract
1/2 teaspoon baking soda	2/3 cup old fashioned oats
1/2 teaspoon salt	1/4 cup shredded coconut (unsweetened)
1/2 cup coconut oil (softened)	1 cup semi-sweet or dark chocolate chips
2/3 cup light brown sugar	A pinch of sea salt flakes (for sprinkling - optional)
1/4 cup cane sugar	

Instructions:

Preheat oven to 350° F. Line baking sheet with parchment paper.

In medium bowl, whisk together flour, baking soda, baking powder and salt. Set aside.

In a stand mixer, beat together coconut oil, brown sugar and cane sugar. Beat until smooth. Add in egg and vanilla extract. Mix until combined.

Slowly add in flour mixture. Mix on low until just combined. Stir in oats, coconut flakes and chocolate chips.

Form cookie dough into balls (about 2 tablespoons' worth). Place on baking sheet about 2 inches apart. (Optional: sprinkle lightly with sea salt).

Bake for 10 minutes.

