

# Oatmeal Chocolate Chip Cookie



This oatmeal chocolate chip cookie recipe has a lovely Christmassy flavour. If you add walnuts, almonds peanuts, raisins, cranberries or other dried fruits and nuts instead of chocolate chips you can increase the healthiness of these cookies even further.

**Prep Time:** 15 minutes

**Bake time:** 15 minutes

**Yield:** 9 Large cookies

**Category:** Cookie

**Cuisine:** American

**Suitable for:** Vegetarian Diet, Low Salt Diet

## Ingredients:

- ½ cup of melted butter
- ¼ cup of brown sugar
- ¼ cup of sugar
- ½ cup of desiccated coconut
- 1 egg
- 2 tsp of vanilla essence
- 1 ¼ cups of flour
- ¼ tsp of salt
- ½ tsp of baking powder
- ¾ cup of uncooked oats

## Instructions:

1. Place the softened butter into a bowl and mix it together with the sugars and the desiccated coconut until a creamy consistency is achieved.
2. Then add the egg and the vanilla essence and mix well
3. Add all of the dry ingredients the flour, the baking powder and the salt and combine gradually
4. Lastly, stir in the oats and fold in the chocolate chips. I ended up just chopping up a block of chocolate because someone had eaten all of the chocolate chips this resulted in larger chunks of chocolate in my cookies which is a bonus in my opinion
5. Bake for 15-20 minutes at 180C°.

