

## Jolyn's Healthy Cookie Recipe

Note: It is best to make your own almond meal by pulsing almonds in a coffee grinder until it is the texture of sand - don't go too far or you'll end up with almond butter.

### *Dry ingredients:*

- 1/3 cup coconut, finely shredded & unsweetened
- 2 cups rolled oats
- 2/3 cup almond meal
- 1 ½ tbsp mini dark chocolate chips
- ½ tsp cinnamon
- ½ tsp fine grain sea salt
- 1 tsp baking powder



### *Wet ingredients:*

- 3 large, ripe bananas, well mashed or processed in food processor (about 1 ½ cups)
- 1 teaspoon vanilla extract or vanilla powder
- ¼ cup coconut oil (warmed to become soft)

- Preheat oven to 350°F.
- Using a food processor or hand blender, blend the bananas, vanilla extract, and coconut oil.
- In another bowl combine the oats, almond meal, shredded coconut, cinnamon, salt and baking powder.
- Stir together wet & dry ingredients.
- Fold in the chocolate chips.
- Drop dollops of the dough, each about 2 teaspoons in size, an inch apart, onto a baking sheet.
- Bake for 15 - 20 minutes. They should be browning on the bottoms.
- *Makes about 3 dozen bite-sized cookies.*