



Honey Oatmeal Cookies

A humble, honey-sweet oatmeal cookie baked with warmth, simplicity, and sincerity just like a willing heart for Christ.



INGREDIENTS

- 1 egg
- 1 cup honey
- 2 cups quick oats
- 1 tsp baking powder
- 1 tsp baking soda
- 2 cups flour
- ¼ tsp salt
- 2 tsp vanilla extract
- 1 ½ cups coconut
- 1 cup butter

INSTRUCTIONS

1. Preheat oven to 375 degrees F and line a baking sheet with parchment paper. I use silicone mats which work well too!
2. Using an electric mixer on medium to high speed, beat the butter until light and fluffy about 1-2 minutes.
3. Add the egg, honey, and vanilla to the butter and continue beating for an additional 1-2 minutes until smooth and well combined.
4. Add the coconut, flour, oats, baking powder, baking soda, and salt to the wet mixture.
5. Scoop 2 tbsp of dough and roll into a ball with your hands. Place each ball on the baking sheet with 1 ½ inches space between. Lightly press each ball to slightly flatten.
6. Bake cookies for 8 minutes until lightly brown.
7. Cool completely on a wire rack.
8. Enjoy!

