

FLOURLESS ALMONS BUTTER CHOC CHIP OATMEAL COOKIES

(from Blahnik Baker)

$\frac{2}{3}$ cup old fashioned rolled

1 teaspoon baking soda

$\frac{3}{4}$ teaspoon salt

1 teaspoon cinnamon

$\frac{1}{3}$ cup coconut flakes

1 cup almond butter

$\frac{2}{3}$ cup dark brown sugar

2 large eggs

2 teaspoons vanilla extract

$\frac{2}{3}$ cup dark chocolate chips

Heat oven to 350 degrees F. Line two baking sheets with wax paper.

In a medium bowl, whisk together the oats, baking soda, salt, cinnamon and coconut flakes

In another medium bowl, using a hand mixer or stand mixer, mix the almond butter and sugar until smooth. Add in the eggs, one at a time, and mix until combined. Beat in the vanilla extract.

Reduce speed to low and add in the dry ingredients. Mix until just combined (do not over mix). Using a rubber spatula, fold in the chocolate chips by hand. Using a medium cookie scoop, scoop 2 tablespoon rounds of dough onto the prepared sheets.

Bake cookies for 9-11 minutes. Let cookies cool on sheet for 2 minutes.

Transfer cookies to a cooling rack and let cool completely.