



COCONUT SUNFLOWER SEED COOKIES

Ingredients

- 1/2 cup unsalted butter
- 1/2 cup coconut oil
- 1 cup brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 cups rolled oats
- 1 cup sweetened shredded coconut
- 1 cup roasted and salted sunflower seed kernels

Directions

1. Preheat the oven to 180 degrees C
2. In a large mixing bowl, cream the butter and sugars with an electric mixer until fluffy and pale in color, about 4-5 minutes. Add the coconut oil, eggs and vanilla and mix until combined.
3. In a separate bowl, combine the flour, baking soda, and baking powder. Add the flour mixture to the wet mixture and beat just until combined. Stir in the oats, shredded coconut, and sunflower seeds.
4. Drop the cookie batter by the spoonful onto a prepared cookie sheet.
5. Bake for 8-10 minutes or until the edges of the cookies are beginning to turn golden. Transfer the cookies to a wire rack and let cool.

We want to see how your Coconut Sunflower Seed Cookies came out, send us your pictures!

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