

Acai Coconut Oat Cookies

simple
healthy
delicious

Ingredients

- 1 ½ cup brown sugar
- 1 cup olive oil or melted unsalted butter
- 1 teaspoon pure vanilla extract
- 2 large eggs
- 2 cups all-purpose or wheat flour (or combination)
- 1 cup oats
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ cup shredded coconut
- 2 to 3 tablespoons Nature's Earthly Choice™ Acai Powder
- Butter or oil for greasing

Directions

1. Pre-heat the oven to 350 degrees Fahrenheit. In a large bowl, combine the brown sugar, oil, and vanilla until smooth. Add both eggs and beat well.
2. In a separate bowl, combine the flour, oats, baking powder, baking soda, salt, coconut, and acai powder.
3. Drop tablespoon-sized scoops to a greased metal baking sheet, leaving about 2 inches in between. Flatten down slightly and bake for 14 to 16 minutes or until golden brown.

