

Coco Chippy Love Cookies



2 cups quick-cooking oats
2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
2/3 cup canola oil
2/3 cup sugar
¾ cup firmly packed dark brown sugar
½ cup vanilla almond milk
1 tablespoon whole ground flaxseed meal (*optional*) (e.g. Bob's Red Mill)
1 teaspoon pure vanilla extract
1 cup shredded sweetened coconut
1 cup vegan chocolate chips (e.g. Enjoy Life Mini Chips)
1 cup chopped pecan pieces

Preheat oven to 350 degrees. Line two baking sheets with parchment paper.

In a medium size bowl, stir together oats, flour, baking soda, baking powder, and salt. Set aside.

In a large bowl, beat together oil, sugar, brown sugar, nondairy milk, flax seeds, and vanilla. Fold in half of the flour mixture to moisten, then fold in the remaining half. Just before the mixture is completely combined, fold in the coconut, chocolate chips, and pecans.

For each cookie, drop ¼ cup of dough (about the size of a golf ball) onto the cookie sheets. The dough will be sticky and thick. Leave about 2 inches of space between each cookie. Flatten slightly with moistened fingers or the moistened back of a measuring cup; repeat dipping in water for each cookie.

Bake for 14 – 16 minutes until edges start to brown. Let the cookies rest on the baking sheet for 5 minutes then transfer to wire racks to complete cooling.

Enjoy with someone you love ♥