

Oatmeal Chocolate Chip Raisin Coconut Cookies

Swick

Makes 24 cookies | Active Time: 15 minutes | Total Time: 30 minutes

Step 1: Starting the Cookie Dough

- 1 stick (113 gr) non-dairy butter
- 1/2 cup organic cane sugar
- 1/2 cup coconut palm sugar*
- 1/4 cup non-dairy milk
- 2 tsp vanilla bean paste*
- 1 1/4 cup all-purpose flour*
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp fleur de sel*

To start, preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper and set aside.

For the Wet Ingredients: In a medium-large bowl, cream together the non-dairy butter and the sugars. Note: For the sugars, you can use all of one and none of the other, you can also use all brown sugar, if you prefer, we just like this particular combination in terms of the flavor and color it gives the cookies. Do not use white sugar as the cookies will be too light in color and the flavor will not be the same.

Next, add the non-dairy milk and vanilla to the creamed butter mixture and stir to combine. Note: Vanilla extract can be used instead of vanilla bean paste. We just happen to love using vanilla bean paste. If the mixture looks like it has split, no worries, just mix it together and it will be just fine.

For the Dry Ingredients: In a separate bowl, mix together the flour, baking soda, baking powder, and salt. Note: Gluten-free flour (and oats) can be used to make these cookies gluten-free. Note that the type of salt makes a difference in these cookies. Be sure to use a quality salt, such as fleur de sel as the slightly larger pieces of salt add a nice salty contrast to the sweetness of the chocolate and other sweet ingredients.

Step 2: Finishing & Shaping the Cookie Dough

- 1/2 cup unsweetened finely shredded coconut
- 1/2 cup raisins
- 1 cup rolled oats*
- 1 cup bittersweet chocolate chips (or chunks)

To finish the cookie dough, pour the dry ingredients into the wet ingredients and then using a wooden spoon, gently fold and mix to evenly combine the ingredients.

Lastly, add the coconut, raisins, rolled oats and chocolate chips and mix again.

To shape the cookies, form them into balls (approx. 1 1/2 to 2 oz balls) and place them onto the cookie sheet. Press the cookies, with your hand to flatten them out a bit. Note: If you like a crispier, yet still chewy cookie, these cookies can be pressed a bit thinner before baking — try it out for yourself to see which way you prefer them.

Note: Again, gluten-free oats (and flour) can be used to make these cookies gluten-free.

Step 3: Baking the Cookies

Bake the cookies for 15 to 25 minutes. The time will ultimately depend on your oven and how chewy/crunchy you want the cookies to be. Obviously the less they are baked, the chewier they will be. That being said, even when baked a bit longer the inside stays fairly chewy, while the outside has a nice crunchy bite to it.

Once done, remove from the oven and let cool for a few minutes on the cookie sheet. Then using a lifter, carefully remove the cookies from the cookie sheet and let cool on a cooling rack.

Chef's Notes

You may have noticed that the mise shot has coconut oil in the picture is because the first few trials were made with coconut oil; however, while the texture was still good, most of us found that the coconut oil flavor was too overpowering in the cookies, so we switched it up to use non-dairy butter instead.

Note regarding how many cookies this recipe makes. I (Dawn Thomas) often go to the effort of weighing the cookie as I am portioning out the dough. Not only does this mean they cook more evenly, but it also actually makes the rolling out of the cookies even faster. I set up my scale and measure out 40 gr scoops of cookie dough (40 grams seems to be a good size—not too small, and not so big that you feel bad having 2 cookies). Once I am done portioning out all of the dough, I then roll and shape the cookies. Also, note that these are easier to measure and roll out if they are a bit cold.

While these cookies are best when first made, unlike many baked goods, these cookies are still quite good the next day—they take on a nice chewy texture. Just be sure to store them in an airtight container, otherwise, they will dry out.

These cookies also freeze very well. When baking from frozen the cooking time will obviously be longer, especially if the cookies have been rolled into balls and not flattened.