

Coconut Surprise Cookies

Swick

Makes 20 to 24 cookies s | Active Time: 30 minutes | Total Time: 45 minutes

Step 1: Mixing the Dry Ingredients

- 1 cup sugar*
- 1 1/4 cup unsweetened shredded coconut
- 1 1/4 cup oats
- 1 1/4 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp sea sal, such as fleur de sel

For the dry ingredients, mix together the sugar, coconut, and oats in a large bowl and then add the flour, baking powder, and salt and stir to blend completely.

Note: The type of sugar really comes down to personal preference. We like both cane sugar and coconut palm sugar (see images above for examples of how the sugar significantly changes the outcome of the final cookies).

Step 2: Mixing the Cookie Dough

- 1 cup grated carrots
- 3/4 cup dark chocolate chips
- 3/4 cup toasted pecans, chopped
- 1/4 cup + 2 tbsp (6 tbsp/80 g) melted coconut oil
- 1/4 cup + 3 tbsp (7 tbsp) water
- 1 tbsp vanilla extract or vanilla bean paste
- 1/4 to 1/3 cup golden raisins (optional)

To start, Preheat the oven to 325°F (160°C). If you have a convection oven, turn the fan on — if not, just preheat a conventional oven.

To mix the cookie dough, add the carrots to the dry ingredients followed by the chocolate chips and pecan pieces, and raisins (if using), stirring to blend.

Next, add the melted coconut oil followed by the water and vanilla. Mix the dough just until it comes together and all of the ingredients are thoroughly blended.

Form the dough into balls, about 1 1/2"-inch round, and then, flatten them slightly (see notes in above images about refrigerating the dough for a bit if it seems too soft). Place the dough the cookie dough on a parchment-lined baking tray, leaving about 1 1/2-inches between each one.

Transfer the cookies to the preheated oven and bake for about 12 to 15 minutes or until the cookies are very lightly colored, but still soft.

When done, remove from the oven and allow to cool on the baking tray for a minute or two before transferring to a wire rack to cool completely before serving.

Chef's Notes

This recipe was inspired by Food and Thought General Store in Naples Florida, who were kind enough to share their recipe with me.