



Healthy Oatmeal-Raisin Cookies





Ingredients List

- 1 cup (100g) instant oats
- $\frac{3}{4}$ cup (90g) whole flour
- 1 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{8}$ tsp salt
- 2 tbsp (28g) coconut oil, melted and cooled slightly
- 1 large egg, room temperature
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup (120mL) honey
- $\frac{1}{4}$ cup (40g) raisins

Method

- Whisk together the oats, flour, baking powder, cinnamon, and salt in a medium bowl.
- In a separate bowl, whisk together the coconut oil, egg, and vanilla. Stir in the honey.
- Add in the flour mixture, stirring just until incorporated. Fold in the raisins. Chill the cookie dough for 30 minutes.
- Preheat the oven to 180°C, and line a baking sheet with parchment paper
- Drop the cookie dough on the tray and cook for 15 minutes in the oven



Step 1:



Step 2:



COCONUT OIL



Step 3

15
minutes

