



Gluten Free



TheBloomfieldFarms.com

Chocolate-Coconut Cookies

EQUIPMENT NEEDED:

Large mixing bowl, whisk, baking sheet, tablespoon, measuring cups/spoons, rubber spatula.

INGREDIENTS:

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|--|---------------------------------------|
| 1/4 cup granulated sugar | 1/4 cup cocoa powder |
| 1/2 cup (1 stick) unsalted butter, softened | 1/4 teaspoon baking soda |
| 1 Grade A large egg | 1/2 teaspoon baking powder |
| 2 tablespoons tap water | 1/4 teaspoon sea salt |
| 1 teaspoon gluten free vanilla extract | 1/2 cup bittersweet chocolate morsels |
| 1 Bloomfield Farms® Cookie Mix, 16oz. package | 1/2 cup sweetened coconut flakes |

PROCEDURE:

Pre-heat oven to 350 degrees.

1. Using the large mixing bowl, whisk sugar and butter until the mixture becomes light and creamy.
2. Whisk in the vanilla, egg and water.
3. Using the spatula, fold in Bloomfield Farms® Cookie Mix, baking soda, cocoa powder, baking powder and sea salt until fully incorporated.
4. Gently fold in the chocolate morsels and coconut flakes until evenly distributed.
5. Scoop a tablespoon of dough and roll in your hands to form walnut size dough balls.
6. Place dough balls onto the cookie sheet; press each dough ball to a thickness of 1/4 inch.
7. Place the baking sheet into the pre-heated oven and bake for 12 to 15 minutes.

