



Vegan Gluten-Free Coconut Cookies

Servings: 30

Soft and chewy, these cookies deliver a triple dose of coconut flavor from coconut oil, coconut milk, and shredded coconut. The recipe is naturally gluten-free and vegan, but can be adapted for non-vegan baking by substituting one egg for the flax mixture.

Ingredients

- 2 ¼ cups granulated sugar
- ½ cup coconut oil, melted
- ½ cup coconut milk
- 1 ⅓ tablespoons vanilla extract (about 4 teaspoons)
- 2 tablespoons flax meal (*or 1 large egg, see note #2*)
- 6 tablespoons warm water (*omit if using egg, see note #2*)
- 3 cups Bob's Red Mill Gluten-Free Flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 ¼ cups shredded coconut
- Pinch of salt

Instructions

1. **Preheat the oven to 350°F (175°C).** Line two baking sheets with parchment paper or lightly grease them.
2. **Prepare the binder:**
 - Vegan version: In a small bowl, combine the flax meal and warm water. Stir well and let sit for 15 minutes, until thickened.
 - Non-vegan version: Skip this step and use 1 large egg instead.
3. **Mix wet ingredients:** In a large mixing bowl, whisk together the melted coconut oil, sugar, coconut milk, and vanilla extract. Stir in the flax mixture (or egg).
4. **Combine dry ingredients:** In a separate bowl, whisk together the flour, baking powder, baking soda, shredded coconut, and salt.
5. **Make the dough:** Add the dry ingredients to the wet ingredients. Stir until fully combined; the batter will be moist and fluffy.

6. **Portion the cookies:** Using a medium cookie scoop (about 1.5 ounces / 3½–4 tablespoons), drop the dough onto the prepared baking sheets, spacing about 2 inches apart. Gently press each mound to about ¾ inch thick.
7. **Bake:** Bake for 8–10 minutes, or until the edges are golden brown.
8. **Cool:** Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Baker's Note: Add vegan mini chocolate chips or chopped macadamia nuts for an extra flavor boost.

Nutritional Information (per cookie, based on 30 cookies):

Calories: 191 | Carbohydrates: 28.4 g | Fat: 8.8 g | Protein: 1.1 g | Sugar: 16.8 g