

# Oat, Coconut & Walnut Chocolate Chunk Cookies

**Gather  
& Feast**

By Ashley Alexander

I shared these online while I was testing them and I had so many requests for the recipe. They make the perfect buttery texture filled 'bitsy' choc chunk cookie. You could say these cookies are slightly "healthier" than a standard cookie recipe that uses butter and regular sugar. They also store perfectly as cookie dough balls in the freezer, ready to bake whenever you need.

**SERVES** Makes roughly 18 cookies | **PREP** 10 min (+ resting time) | **BAKE** 15 min | **TOTAL** 25 min

## INGREDIENTS

- 125g (4.4 oz) salted butter, softened
- 200g (1 1/2 cups) coconut sugar or 200g (1 cup) firmly packed brown sugar
- 10g (1 tablespoon) vanilla extract or vanilla bean paste
- 1 egg
- 160g (1 1/4 cups) plain/all-purpose flour
- 2g (1/2 teaspoon) baking powder
- 2g (1/2 teaspoon) baking soda (bi-carb soda)
- 3g (1/2 teaspoon) sea salt
- 65g (3/4 cup) rolled oats
- 50g (1/2 cup) roasted walnuts, roughly chopped
- 35g (1/2 cup) flaked or shredded coconut
- 160g (1 cup/6 ounces) mix of dark and milk chocolate, roughly chopped



## METHOD

1. Preheat oven to 180°C/350°F.
2. Cream together the butter and sugar in a stand mixer with the paddle attachment until light and fluffy. You could also use hand beaters or a large mixing bowl with a wooden spoon.
3. Add the vanilla and egg and beat together until combined.
4. Fold in the remaining ingredients until just combined.
5. Cover and refrigerate for about 30 minutes to allow the cookie dough to rest.
6. Roll the cookie dough into 3 tablespoon (60g) sized balls and place onto paper-lined trays, roughly 5-6 cookies to a tray to allow for spreading.
7. Bake at 180°C/350°F for 12-15 minutes and until golden around the edges.
8. Remove from the oven and allow to cool on the tray for at least 20 minutes.
9. Store any remaining cookies in an airtight container in the pantry or fridge.

## NOTES

You don't need to bake all 18 cookies at once. These cookies store perfectly as cookie dough balls in the freezer, ready to bake whenever you need, even one cookie at a time! Just add an extra minute or two to the baking time.



**Find the recipe and watch the video online:**

<https://www.gatherandfeast.com/oat-coconut-walnut-chocolate-chunk-cookies>

Let me know if you make the recipe! x **@gatherandfeast**