

# CHOCOLATE CHIP PUMPKIN OATMEAL COOKIES



## The Ingredients:

- 1 CUP old-fashioned Rolled Oats
- ¼ CUP Almond Meal or Flour
- 2 TBSP Coconut Sugar  
or Light-Brown Sugar
- ½ CUP unsweetened Coconut,  
shredded
- 1 CUP canned Pumpkin Puree
- 2 TBSP Honey
- ¼ CUP Coconut Oil
- ⅓ CUP mini Chocolate Chips
- 1 TSP Baking Soda
- 1 TSP Cinnamon
- 2 Pinches Salt



prep time  
**25 minutes**



makes  
**12 cookies**

## Cooking Steps:

1. Preheat oven to 350°F and prepare baking sheet with non-stick spray.
2. Mix dry ingredients in a large bowl.
3. Stir in wet ingredients. Add chocolate chips.
4. Spoon out 1-2 tablespoons of cookie batter on baking sheet and bake 10-12 minutes.
5. After baking allow cookies to cool for 10 minutes and transfer onto a cooling rack and cool completely. *They are very soft and if you don't allow them to cool completely they will crumble.*