

Royal Coconut Cookies with Chocolate Chips

Karl asked me to make my coconut cookies, I forgot (again) which one he meant. So I made the wrong one, but added some chocolate chips to it!

Royal Coconut Cookies with Chocolate Chips

Ingredients

2 ½ cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
1 cup white sugar
1 cup packed brown sugar
1 cup butter, softened
2 eggs
1 teaspoon vanilla extract
2 cups rolled oats
2 cups flaked coconut
2 cups semi-sweet chocolate chips, (6 ounces)

Method

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.
2. Sift the flour, baking powder, baking soda and salt together into a bowl.
3. Cream the butter and the sugar together. Beat in the egg and vanilla. Add the flour mixture and beat until smooth, about 2 minutes. Stir in the oats, coconut, and chocolate chips.
4. Shape dough into 1 inch balls and place on the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Notes

6 WW SmartPoints per cookie.

Scooped with my large black cookie scoop.

Source: Quaker Oatmeal (68 servings)