



Wholemeal Chia Seeds Goji Berries Coconut Soft Oat Cookies

No refined sugar soft cookies and packed with all the great nutrients such as goji berries, chia seeds, coconut, honey....It's indeed a real treat with a cup of tea XX

Serves: 9, Prep time: 00:15, Cook time: 00:17

Instructions

1. Preheat oven to 180 degree celcius. In a medium bowl, whisk together flour, baking powder, desiccated coconut, all spices, and ground cinnamon. Set aside.
2. In a large bowl, whisk together coconut oil, honey, eggs and vanilla extract with hand. Add flour mixture, and stir to combine; mix in oats, dried mixed fruits, chia seeds, goji berries.
3. Using two tablespoons or ice cream scoop per cookie, roll into balls; place on two baking sheets lined with parchment paper, 1 ½ inches apart. Bake until lightly browned, 15 to 17 minutes, rotating sheets halfway through.
4. Cool for 5 minutes on sheets, then transfer cookies to a wire rack to cool down completely.

Ingredients

- 0.5 cups Dried Mixed Fruits
- 1 cups Oats, toasted, Rolled Oats
- 1 teaspoon Vanilla Extract
- 2 Eggs
- 0.33 cups Coconut Oil
- 1 tablespoon Honey
- 1 teaspoon Ground Cinnamon
- 1 teaspoon All Spices
- 1 teaspoon Baking Powder
- 1 cups Wholemeal Flour
- 1 teaspoon Chia Seeds
- 2 tablespoon Gojiberries