

Curtis Stone's Oatmeal Coconut Butter Cookies

Makes: 36

Prep Time: 15 minutes

Cooking: 15 minutes

Storing: Cookies can be stored in an airtight container at room temperature for up to 5 days.

Ingredients:

- 1 1/4 cups all-purpose flour
- 1 cup old-fashioned (rolled) oats
- 3/4 cup unsweetened shredded coconut
- 1 cup sugar
- 12 tbs (1 1/2 sticks) unsalted butter
- 3 tbs golden syrup, such as Lyle's, or honey
- 2 tbs boiling water
- 1 1/2 tsp baking soda



Method:

1. Position three racks in Bosch convection oven and preheat oven to 300°F using multi-rack convection. Line three large (18 × 13 × 1-inch) heavy, rimmed baking sheets with parchment paper.
2. In large bowl, mix flour, oats, coconut, and sugar to combine.
3. In medium heavy saucepan, stir butter and syrup over low heat until butter is melted. Remove saucepan from heat. In a small bowl, stir water and baking soda together, and stir into butter mixture. Stir into flour mixture.
4. Using heaping 1 tbs dough for each cookie, drop 12 mounds of dough onto each baking sheet, spacing them evenly. Gently roll each round into smooth ball.
5. Bake cookies for 15 minutes, or until golden brown. Let cool on baking sheet for 5 minutes.
6. Transfer cookies to wire racks and let cool completely. Cookies will become slightly crisp and chewy once cooled.