

LACTATION COOKIES

by **terra**
CONFINEMENT CARE

Ingredients

Dry Ingredient

3 cups rolled oats
1 1/2 cups all-purpose flour
5 tablespoons yeast
3 tablespoons ground flaxseed
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt

Wet Ingredient

12 tablespoons unsalted butter
4 tablespoons virgin coconut oil
1 1/2 cups cane sugar
1 large egg + 1 large egg yolk
2 teaspoons vanilla extract
1 1/2 cups dark chocolate chips

Steps

1. Preheat oven to 175 C
2. In a large bowl, whisk together the Dry Ingredient.
3. Using a electric mixer, beat butter and coconut oil on medium speed until creamy. Add in sugar and beat on medium to high speed until fluffy (about 4 to 5 minutes). Add in egg and egg yolk, beating until combined (about 2 to 3 minutes). Add in vanilla extract and beat until combined.
4. Gradually add in Dry Ingredient, beating on low speed until combined
5. Stir in chocolate chips with a spatula until evenly dispersed.
6. Roll dough into 1-inch balls and place them 2 inches apart onto a baking sheet.
7. Bake in the preheated oven until the edges are golden, 10 12 minutes.
8. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.