**Healthier Chocolate Chip Oat Cookies**

Serves: about 24

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**Ingredients**

* ¾  cup oat flour regular oats blended in a blender
* ¾  cup old-fashioned oats
* 3/4 teaspoon baking soda
* 1 teaspoon cinnamon
* 1 1/2 teaspoons vanilla extract
* 1 large egg\*
* 4 tablespoons brown sugar, lightly packed
* ¼ cup coconut oil\*
* ¼ cup butter, softened\*
* 1/2 cup dark chocolate chips
* 1 tsp salt

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**Directions**

1. Preheat the oven to 350 degrees F.
2. Blend oats in a food processor until they resemble a flour.
3. In a medium-sized bowl, stir together the oat flour (measured after blending NOT before), old-fashioned oats, oats, baking soda, cinnamon, and salt.
4. In another bowl, stir together the vanilla, egg, and brown sugar. Melt the coconut oil and soften the butter, then let it cool slightly before adding to the bowl. Stir until well combined.
5. Add the dry ingredients to the wet ingredients and stir until just combined. Fold in the dark chocolate chips.
6. Preheat the oven to 350 degrees F.
7. Shape balls of the dough onto a parchment lined cookie sheet.
8. Depending on the size, bake for 7-9 minutes or until very lightly browned around the edges.
9. Remove from the oven and allow to cool on baking sheet for a couple of minutes.
10. Serve and enjoy! These cookies are very crumbly, since they do not have flour!

\*  Recipe notes: These cookies have much less sugar than most cookie recipes, and are flour-free! To make them dairy-free or vegan, you may substitute coconut oil for butter and  1 Tbsp ground flax seed for the egg. Butter also may be used instead of coconut oil for a more traditional taste.