



Simple | Healthy | Delicious

## Acai Coconut Oat Cookies

### INGREDIENTS

1 ½ cup brown sugar
1 cup olive oil or melted unsalted butter
1 teaspoon pure vanilla extract
2 large eggs
2 cups all-purpose or wheat flour (or combination)
1 cup oats
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
½ cup shredded coconut
2 to 3 tablespoons Nature's Earthly Choice Acai Powder
Butter or oil for greasing



### DIRECTIONS:

1. Pre-heat the oven to 350 degrees Fahrenheit. In a large bowl, combine the brown sugar, oil, and vanilla until smooth. Add both eggs and beat well.
2. In a separate bowl, combine the flour, oats, baking powder, baking soda, salt, coconut, and acai powder.
3. Drop tablespoon-sized scoops to a greased metal baking sheet, leaving about 2 inches in between. Flatten down slightly and bake for 14 to 16 minutes or until golden brown.