



Coconut Oatmeal Lace Cookies

 Vegetarian

READY IN



120 min.

SERVINGS



36

CALORIES



64 kcal

DESSERT

Ingredients

- ☐ 3 ounces chocolate white melted finely chopped
- ☐ 0.3 cup flour all-purpose
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.8 cup oats
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup coconut sweetened flaked
- ☐ 1 stick butter unsalted

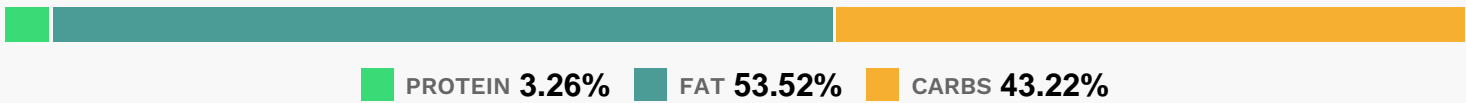
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ pot
- ☐ offset spatula

Directions

- ☐ Make cookies
- ☐ Preheat oven to 350°F with rack in middle. Line 2 large baking sheets with nonstick liners.
- ☐ Melt butter with brown sugar and salt in a metal bowl set over a pot of simmering water, stirring occasionally. Stir in coconut, oats, and flour until just combined.
- ☐ Remove pot from heat but keep batter warm over pot (so batter is easier to spread).
- ☐ Drop rounded teaspoons of batter at least 3 1/2 inches apart on 1 baking sheet and spread each to about 2 inches with an offset spatula or back of a spoon.
- ☐ Bake until cookies are bubbling and golden brown, 8 to 12 minutes. Cool on baking sheet on a rack until firm, 3 to 4 minutes, then transfer cookies to rack to cool completely. Form and bake more cookies on second baking sheet (wipe liners clean and cool between batches).
- ☐ Decorate with chocolate
- ☐ Cool melted chocolates slightly.
- ☐ Transfer each to a sealable bag and snip a 1/16-inch opening at a corner of each bag. Put some of cooled cookies on a parchment-lined tray that will fit in freezer, then pipe chocolates decoratively over cookies. Freeze 2 to 3 minutes to set chocolate, then carefully remove cookies from parchment.
- ☐ Cookies keep, layered between parchment in an airtight container, at cool room temperature 1 week.

Nutrition Facts



Properties

Glycemic Index:5.14, Glycemic Load:1.84, Inflammation Score:-1, Nutrition Score:0.92782608492543%

Nutrients (% of daily need)

Calories: 64.49kcal (3.22%), Fat: 3.92g (6.03%), Saturated Fat: 2.56g (15.99%), Carbohydrates: 7.12g (2.37%), Net Carbohydrates: 6.75g (2.45%), Sugar: 5.03g (5.59%), Cholesterol: 7.24mg (2.41%), Sodium: 24.64mg (1.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.54g (1.07%), Manganese: 0.09mg (4.33%), Selenium: 1.24µg (1.77%), Vitamin A: 79.15IU (1.58%), Fiber: 0.37g (1.5%), Phosphorus: 14.67mg (1.47%), Vitamin B1: 0.02mg (1.1%), Magnesium: 4.05mg (1.01%)