

# Aunt Cora's Coco-Nutty Cookies

yield: 16 SMALL COOKIES | prep time: 15 MINS | cook time: 7 MINS | total time: 25 MINS

*Soft and chewy coconut flour cookies with peanut butter and chocolate, these are a classic Pineapple Cove treat. Make them just like Aunt Cora does for Kai and Delphi!*

## Ingredients

- 1/2 cup peanut butter
- 2 tablespoons coconut oil
- 1/2 cup brown sugar
- 2 large eggs
- 1 1/2 teaspoons pure vanilla extract
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup coconut flour
- 1/2 cup chocolate chips

## Instructions

1. Preheat the oven to 350 degrees F. Line a cookie sheet with parchment paper or a silicone baking mat.
2. Place the peanut butter, coconut oil, and coconut sugar in a large bowl. Blend together until smooth. Add the eggs and vanilla and blend again until evenly combined.
3. Sprinkle the baking soda, cinnamon, and salt over the top. Sprinkle in the coconut flour. Blend again until the mixture forms a smooth dough, stopping to scrape the sides of the bowl as needed. Using a spoon or spatula, gently fold in the chocolate chips.
4. With a medium-sized spoon, portion the dough by heaping tablespoons onto the prepared cookie sheet. With your fingers, lightly flatten the dough, as it will not spread during baking.

5. Bake for 7 minutes or until the cookies turn barely golden brown at the edges and feel lightly dry. They will be very soft. Let cool on the baking sheet for 3 minutes, and then transfer the cookies to a wire rack to finish cooling. Repeat with any remaining dough.
6. Enjoy and share with family or friends!