

## Coconut Oatmeal Cookies

**Time:** 10 minutes to make, 20 to bake

Chewy-crisp and booming with flavor, these cookies tweak convention just enough to achieve greatness. Our personal favorite. No need to rinse hulls from the oats when preparing cookies--they won't be noticed.

### Equipment Mise en Place

For this recipe you will need a mixing bowl, a whisk, a stand mixer with paddle attachment, a rubber spatula, 2 baking sheets lined with parchment paper, a 2-inch ice cream scoop, a metal spatula, and a wire cooling rack.

### Baking Notes

The cookies will still be soft when you pull them out of the oven;=,they will become firmer as they cool.

### Ingredients

- 1 1/2 cups (7.5 ounces) unbleached all-purpose flour
- 1 cup (5.25 ounces) Anson Mills Toasted Stone Cut Oats
- 1 cup (3 ounces) sweet, flaked coconut, lumps separated out
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon ground cinnamon or nutmeg
- 8 tablespoons (4 ounces) unsalted butter, room temperature
- 1/2 cup (4 ounces) packed dark brown sugar
- 1/2 cup (3.5 ounces) granulated sugar
- 1 large egg
- 1 1/2 teaspoons vanilla extract
- 2 tablespoons milk

### Directions

1. Adjust an oven rack to the lower-middle position and heat the oven to 375 degrees. Line 2 sheet pans with parchment paper. Turn the flour, oats, coconut, baking powder and soda, salt, and cinnamon or nutmeg into a medium mixing bowl and whisk to combine. Set aside.

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**2.** Beat the butter in the bowl of a stand mixer with the paddle attachment until light and fluffy, about 45 seconds. Scrape down the bowl. Add both sugars and beat on medium speed until the sugar has dissolved and the mixture is light and aerated, pausing once to scrape down the bowl, about 1 minute. With the mixer running on low speed, add the egg and vanilla; add the milk and mix briefly to combine. Detach the bowl from the mixer and scrape it down. Stir the dry ingredients into the batter with a rubber spatula.

**3.** Using a 2-inch ice cream scoop, form fifteen 2-inch balls and place them on 2 baking sheets 2 inches apart. Flatten the balls slightly with moistened palms. Bake 1 sheet of cookies at a time, until golden brown on the bottoms and tops, 13 to 15 minutes, rotating the pan from front to back halfway through the baking time. Slide the parchment sheet onto a cooling rack and cool 15 minutes.

**Makes fifteen 4-inch cookies**