



Zucchini Coconut Cookies

These quick and easy cookies are a tasty way to fit some extra veggies into your day. Packed with zucchini, oats, and coconut, these cookies will leave you satisfied yet guilt-free!

INGREDIENTS

- 1 cup all-purpose OR whole wheat flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ cup melted coconut oil
- ½ cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup shredded zucchini
- 2 cups quick oats
- ½ cup sweetened, shredded coconut



INSTRUCTIONS

1. Preheat oven to 350 degrees F. Line baking sheet with parchment paper.
2. In a medium bowl combine flour, baking soda, and salt.
3. In a large bowl combine coconut oil, brown sugar, egg, and vanilla. Then add shredded zucchini and mix well until combined.
4. Slowly add the flour mixture. Next add the oats and coconut.
5. Drop cookie dough into 1 tablespoon-sized cookies, 2 inches apart on the baking sheet. Bake for 10-12 minutes or until golden brown.
6. Let cookies cool. Enjoy!

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