

Holiday Cookies

Do you and your family love warm, soft, oatmeal cookies? Then this recipe is just for you. This fluffy and delicious cookie recipe allows 4 servings, within 15-30 minutes. All you need is a few ingredients, the time, and a taste in your mouth for cookies!

The smell of oats, cinnamon, nutmeg, vanilla, and chocolate chips will drift through your house and cause a mouth-watering effect to all members of the household. Not only will you be able to smell them in the few minutes they are cooking, but also you will be able to imagine the moist, warm melting in your mouth as you take that first bite.

All it takes is 15-30 minutes, a little mixing, and a little love. The relaxing steps for these simple cookies will have you ready to sit back with a tall glass of milk and read your favorite book or watch your favorite TV show by the time they are done.

Possibly a little different from your grandmother's cookies this particular batch uses brown sugar, sorghum flour, and even some shredded coconut mixed with those scrumptious chocolate chips. You will definitely be delighted with these cookies.



Preparation time: 15-30 minutes

Yield: 4 servings

Ingredients

1 ½ cup unsalted butter
2 cups sorghum flour
Pinch of salt
1 teaspoon of baking soda
1/3 teaspoon cinnamon
2 teaspoons of nutmeg
1 cup of brown sugar
2 eggs, beaten
1 teaspoon of vanilla extract
½ cup of water
1 cup of chocolate chips
1 cup shredded coconut
2-3 cups rolled oats

Preparation

Take a bowl and mix together butter, salt, sugar, baking soda, nutmeg, cinnamon, vanilla extract, chocolate chip and shredded coconut.

Mix ingredients with hand blenders.

Now pour the beaten eggs into the bowl and gently mix the batter.

Next, add the oats and gently pour the water.

Once, the batter is ready, place the mixture with the help of a spoon onto the oil greased baking dish.

Bake in oven at 370 degrees for 15-20 minutes.

Once done, serve and enjoy.