

COCONUT OIL BROWN SUGAR COOKIES *RECIPE FROM AVERIE COOKS*

INGREDIENTS

- 1/2 cup coconut oil, softened like soft butter*
- 1 cup dark brown sugar, packed
- 1 large egg
- 2 T vanilla extract
- 1 T molasses
- 1 3/4 cup all-purpose flour
- 2 t corn starch
- 1 t baking soda
- 1/4 t kosher salt
- maple sugar or turbando and sea salt, for sprinkling

* If the coconut oil is super firm microwave it at 5 second intervals until softened like room temperature butter, but NOT melted.

DIRECTIONS:

1. Cream together the coconut oil, sugar, and egg until combined. Scrape the sides of the bowl and mix in the vanilla, molasses.
2. Add the flour, corn starch, baking soda, and salt. Beat until mixed completely. Cover with plastic wrap and chill for 2 hours.
3. When ready to bake, preheat your oven to 350F and line baking sheets with parchment paper. Using a small cookie scoop, or a teaspoon, scoop the dough and roll it into a ball. Place on a prepared baking sheet and flatten slightly. Sprinkle lightly with sugar and salt. Repeat with the rest of the dough.
4. Bake for 8 minutes or until cookies are just set and barely darkened at the edges.
5. Allow cookies to cool on the baking sheets for a couple minutes before transferring to a wire rack to cool completely.