

## Double Chocolate Coconut Mint Cookies

### Ingredients

- Flour (1 cup)
- Cocoa Powder (1/2 cup)
- Baking Soda (1/2 tsp)
- Salt (1/8 tsp)
- Coconut Oil in solid form (1/2 cup)
- Cane Sugar (3/4 cup)
- Eggs (1)
- Mint extract (1 tsp)
- Chocolate Chips (1 cup)

### Process

- Cream solid coconut oil and sugar until fluffy
- Add egg, sugar and mint
- Combine flour, cocoa powder, soda and salt and blend with sugar mixture
- Fold in chocolate chips
- Drop/scoop by rounded teaspoons onto ungreased baking sheet
- Bake at 350 for 8-10 minutes
- Cool on sheet for 1 minute then transfer to wire racks

### Tips

- Coconut oil is often solidified at the time of purchase. If it is not, it will solidify when stored in the kitchen cabinet.
- Sugar amount can be adjusted to fit your nutritional needs. The chocolate chips add additional sweetness.
- These are very soft cookies with a brownie like texture.
- If you or your family are not fans of coconut, you could use butter or if you want to keep it heart healthy, try a mashed avocado!