

## Coconut Banana Chocolate Chip Cookies (Paleo)

### **\*\*Shopping List\*\***

- \* 3 cups almond flour
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon kosher or sea salt
- \* 1 teaspoon cinnamon
- \* 1/4 cup coconut oil
- \* 1/4 cup honey
- \* 1 large egg, beaten
- \* 1 large egg white
- \* 1 teaspoon pure vanilla
- \* 1 overly ripe banana (1/2 cup), mashed
- \* 1 cup finely shredded coconut, unsweetened
- \* 1/4 cup Paleo friendly chocolate chips

Preheat your oven to 350\* F. Mix the dry ingredients together in a medium mixing bowl, including the shredded coconut. In a separate bowl using a hand mixer, mix together the coconut oil, honey, 1 egg, 1 egg white, vanilla, and mashed banana. When finished, combine with the dry ingredients using the hand mixer and then add in the chocolate chips. You may find you want to use more or less than 1/4 cup so make sure to be mixing them into the batter thoroughly with the hand mixer to evenly disperse them.

Scoop out the cookie dough using either an ice cream scoop or a measuring spoon. I used a 1 tbsp. measuring spoon and each cookie was 2 tablespoons of batter. You can use a spoon, fork to shape and flatten the cookies. Place them on a non-stick baking sheet or a greased baking sheet about 2 inches apart. My batch made 20 cookies.

I baked them for about 12 minutes until the bottoms were beginning to turn golden brown. Make sure to check on them before then as every oven varies. I adapted my recipe from [Skinny Ms.](#) and my first batch almost burned at 15 minutes when the instructions were to bake for 18. My second batch was perfect. So just be cautious!

**\*\*Note,** you can add in nuts or dried cranberries if that's your preference. The cookies are pretty sweet with the shredded coconut so they don't really *need* chocolate chips!