Pumpkin Chocolate Chip Oatmeal Cookies

Shopping List:

- 3/4 cup coconut oil, softened
- 1 1/4 cup packed coconut sugar
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/4 tsp ground cloves
- 2 large organic eggs
- 1 tsp pure vanilla
- 1 3/4 cups aalmond flour
- 2 cups rolled oats
- 1/4 can pumpkin puree
- 1/4 to 1/2 cup Enjoy Life chocolate chips (optional)

Directions

Preheat oven to 375* F. In a large mixing bowl, beat coconut oil with a hand mixer on medium to high speed for 30 seconds. Add coconut sugar, baking powder, baking soda, and cinnamon and cloves. Beat until combined, scraping side of bowl occasionally. Beat in eggs, pumpkin, and vanilla until thoroughly combined. Then add in the almond flour, mixing on low. Using a wooden spoon or spatula, stir in rolled oats. Lastly, stir in the Enjoy Life chocolate chips.

Drop dough by rounded teaspoons 2 inches apart onto non-stick baking sheets. Bake for 12 to 15 minutes or until edges are golden. Let the cookies sit on cookie sheets for 1 minute or so before transferring to wire racks to cool.

My batch made 27 large cookies using an ice cream scoop to drop the cookies and then flattened them a bit with the back of the scoop. If you use something smaller you will be able to make more cookies!