Chocolate Chip Oatmeal Cookies

(Recipe# YKSD FY21-01)

What you need:

1 cup all-purpose flour

¾ cup whole wheat flour

1 teaspoon baking soda

½ teaspoon ground cinnamon

½ teaspoon salt

1 cup brown sugar

½ cup granulated sugar

½ cup butter

½ cup applesauce

1 large egg

1 tablespoon vanilla extract

2 ½ cups old fashioned oats

2 cups semi-sweet chocolate chips

½ cup unsweetened coconut

Instructions:

Preheat conventional oven to 375. Grease baking sheets or cover with foil.

Mix flours, baking soda, cinnamon and salt in a small bowl. In a large bowl, beat sugars, butter, and applesauce until well mixed and smooth. Beat in egg and vanilla extract. Slowly fold flour mixture into butter mixture until barely combined. Stir in oats, chocolate chips, and coconut; mix well. Drop by rounded tablespoon onto prepared baking sheets. Bake 9-10 minutes.

Nutritional Information

Serving size: 1 cookie

Calories: 128.6

Saturated Fat: 3.48

Sodium: 32.47