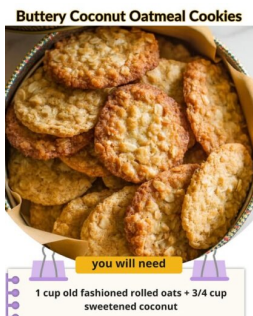


Buttery Coconut Oatmeal Cookies That Bake Up Golden, Crisp, and Chewy

1 cup old fashioned rolled oats



OVEN
350°F

TIME
1 min

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INGREDIENTS

- 1 cup old fashioned rolled oats
- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/4 cup brown sugar, packed
- 3/4 cup sweetened coconut
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1/2 cup butter
- 2 tablespoons light corn syrup
- 1 egg

DIRECTIONS

1. Preheat your oven to 350°F and line a baking sheet with parchment paper.
2. In the bowl of a stand mixer or a large mixing bowl, combine the oats, flour, granulated sugar, brown sugar, coconut, salt, and baking soda.
3. Mix on medium-low speed for about 1 minute to evenly combine the dry ingredients.
4. In a small saucepan, melt the butter and corn syrup together.
5. Bring the mixture to a boil and let it cook for 1 minute.
6. With the mixer running on low, slowly drizzle the hot butter mixture into the dry ingredients.
7. Add the egg and mix until a dough forms.
8. Roll the dough into tablespoon-sized balls and place them on the prepared baking sheet with space between each one.
9. Bake for 10 to 11 minutes, or until the cookies are lightly golden.
10. Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack.

SWAPS & NOTES

Old-fashioned rolled oats work best here because they give the cookies texture and structure.

Quick oats can work in a pinch, but the finished cookies will be a little softer and less hearty.

Sweetened coconut adds both flavor and sweetness, so if you use unsweetened coconut, the cookies may taste a bit less rich and slightly less sweet.

The corn syrup helps create that appealing chewy texture and golden finish, so it is worth including if possible.

TIPS FOR SUCCESS

Measure the flour carefully so the cookies do not turn out too dry.

Spoon the flour into the measuring cup and level it off rather than scooping directly from the bag.

When adding the hot butter mixture, pour slowly and keep the mixer on low so everything blends evenly.

This helps the dough come together without clumping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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