

ambitious kitchen

10 All Time Favorite Cookie Recipes



Hi!

My name is Monique Volz and I'm the founder of Ambitious Kitchen, a recipe and wellness site devoted to inspiring you in and out of the kitchen. Currently, I live in Chicago with my husband and our almost one-year-old son, Sidney. My passions include cooking and baking, fitness, hunting for vintage rugs, and of course, a good Netflix binge.

I created Ambitious Kitchen back in 2011 as a resource, community and dedicated space for you to find:

- recipes for your family to enjoy
- protein packed meals and snacks to prep for your busy life
- desserts and treats to impress your loved ones
- inspiration in and out of the kitchen

I love sharing my personal stories, wellness journey and passion for life with you, and I hope you'll do the same with me.

The recipes you'll find below are some of my personal favorites and ones that I hope encourage you to come back and visit the site again soon!

We love seeing what you make from AK so be sure to upload a photo and tag [#ambitiouskitchen](#) on social!

Thanks for following along!



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TRIED AND TRUE

The Best Brown Butter Chocolate Chip Cookies You'll Ever Eat

The Best Brown Butter Chocolate Chip Cookies You'll Ever Eat

PREP TIME:

2 hours, 20 minutes

COOK TIME:

10 minutes

TOTAL TIME:

2 hours, 30 minutes

SERVINGS:

24

Ingredients:

2 1/4 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter (2 sticks)
1 1/2 cups packed dark brown sugar
1/4 cup granulated sugar
1 large egg + 1 additional egg yolk, at room temperature
1 tablespoon vanilla extract
1 tablespoon plain greek yogurt
3/4 cup semi-sweet chocolate chips
3/4 cup milk chocolate chips (or sub dark chocolate chips)
Maldon sea salt, for sprinkling on top

Instructions:

1. First, brown your butter: add butter to a large saucepan and place over medium heat. The butter will begin to crackle, and then eventually foam. Make sure you whisk constantly during this process. After a couple of minutes, the butter will begin to brown and turn a nice golden amber color on the bottom of the saucepan. Continue to whisk and remove from heat as soon as the butter begins to brown and give off a nutty aroma. Immediately transfer the butter to a medium bowl to prevent burning. Set aside to cool for 10 minutes or until cool enough to touch.
2. With an electric mixer, mix the brown butter and sugars until well combined, about 1 minute. Beat in the egg, egg yolk, vanilla, and yogurt until combined.
3. In a separate large bowl, whisk together the flour, baking soda, and salt. Slowly add the dry ingredients to the wet ingredients and beat on low-speed just until combined. Add both chocolate chips and mix on low speed until just incorporated into the dough.
4. Chill your dough for 2 hours in the refrigerator, or up to 12-24 hours. Do not try to speed up this process. The dough needs to chill in order to be perfect.

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SEE IT ON THE BLOG

The Best Brown Butter Chocolate Chip Cookies You'll Ever Eat

PREP TIME:

2 hours, 20 minutes

COOK TIME:

10 minutes

TOTAL TIME:

2 hours, 30 minutes

SERVINGS:

24

Instructions Continued:

5. *Helpful tip: If you want to make it easier to bake the cookies, I suggest rolling them into balls BEFORE chilling the dough. That way you can simply place them on the prepared baking sheet and bake! Up to you. I usually put my dough in the fridge for 10 minutes, then I take it out roll them into balls, place on a plate or baking sheet and place in the fridge for another hour or two.*

6. Once dough is chilled, preheat the oven to 350 degrees F and line a baking sheet with parchment paper. You might need to take out the dough and thaw it out a bit before measuring the dough if it is super hard and you did not already roll the cookie dough into balls. This should take about 20 minutes. Once ready to bake, measure 2 heaping tablespoons of the dough or use a medium cookie scoop. It doesn't have to be perfectly rolled. Place dough balls on cookie sheet, 2 inches apart.

7. Bake the cookies 9-11 minutes or until the edges of the cookies begin to turn golden brown. They will look a bit underdone in the middle, but will continue to cook once out of the oven.

8. Cool the cookies on the sheets for 5 minutes to allow them to set up, then sprinkle each cookie with sea salt. Remove the cooled cookies from the baking sheets and transfer to a wire rack to cool completely. Makes 24-36 cookies.

Learn all of my tips & tricks for browning butter [here!](#)



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TRIED AND TRUE

Brown Butter Snickerdoodles

Brown Butter Snickerdoodles

PREP TIME:

40 minutes

COOK TIME:

10 minutes

TOTAL TIME:

50 minutes

SERVINGS:

24

Ingredients:

Dry ingredients

2 1/2 cups all purpose flour

1 teaspoon baking soda

2 teaspoons cream of tartar

1/2 teaspoon cinnamon

1/4 teaspoon salt

Wet ingredients

1 cup unsalted butter (2 sticks)

1 1/4 cup packed dark brown sugar

1/2 cup granulated sugar

1 large egg plus 1 egg yolk

1 teaspoons vanilla extract

1 tablespoon plain greek yogurt

For rolling mixture

1/4 cup sugar

2 teaspoons cinnamon

Instructions:

1. First, brown your butter: add butter to a large saucepan and place over medium heat. The butter will begin to crackle, and then eventually foam. Make sure you whisk constantly during this process. After a couple of minutes, the butter will begin to brown and turn a nice golden amber color on the bottom of the saucepan. Continue to whisk and remove from heat as soon as the butter begins to brown and give off a nutty aroma. Immediately transfer the butter to a medium bowl to prevent burning. Set aside to cool for 5-10 minutes or until cool enough to touch.
2. Once brown butter is cool, add all of it to the bowl of an electric mixer, along with the dark brown sugar and granulated sugar. Mix on medium speed for about 1 minute.
3. Next, add in the egg, egg yolk, vanilla, and yogurt and beat on medium speed until well combined, smooth and creamy; about 1-2 minutes.
4. In a separate bowl, whisk together the flour, baking soda, cream of tartar, 1/2 teaspoon cinnamon, and salt in a bowl. Slowly the dry ingredients to the

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SEE IT ON THE BLOG

Brown Butter Snickerdoodles

PREP TIME:

40 minutes

COOK TIME:

10 minutes

TOTAL TIME:

50 minutes

SERVINGS:

24

Instructions Continued:

bowl of the electric mixer and beat on medium-low speed just until combined.

5. Cover dough with plastic wrap and chill in the fridge for 2-3 hours or up to overnight. If you are super eager, place in freezer for 30-45 minutes, although I cannot promise the same results if you do this. Fridge is always best! If you desire a ‘puffy’ cookie, place them in the fridge overnight.

6. *Helpful tip: If you want to make it easier to bake the cookies, I suggest rolling them into balls BEFORE chilling the dough. That way you can simply place them on the prepared baking sheet and bake! Up to you. I simply roll them into balls, place on a plate or baking sheet and place in the fridge for a few hours.*

7. Once ready to bake, preheat the oven to 350 degrees F. Once dough is chilled measure about 2 tablespoons of dough and roll into a ball. If dough is too hard to roll into a ball, you may need to let it sit out at room temperature for 10-20 minutes while your oven preheats.

8. Meanwhile, mix 1/4 cup sugar and the 2 teaspoons cinnamon in a bowl. Roll dough balls in cinnamon-sugar mixture, then place on cookie sheet, 2 inches apart.

9. Bake the cookies 8-12 minutes or until the edges of the cookies begin to turn golden brown. They will look a bit underdone in the middle, but will continue to cook once out of the oven. Bake longer if you like crispier cookies.

10. Cool the cookies on the sheets at least 5 minutes. Remove the cooled cookies from the baking sheets after a few minutes and transfer to a wire rack to cool completely. Repeat with remaining dough. Makes about 24 cookies.

Learn all of my tips & tricks for browning butter [here!](#)



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HOLIDAY

Soft Almond Flour Sugar Cookies with Vanilla Buttercream

Soft Almond Flour Sugar Cookies with Vanilla Buttercream

GLUTEN FREE
GRAIN FREE
DAIRY FREE

PREP TIME:
10 minutes

COOK TIME:
10 minutes

TOTAL TIME:
20 minutes

SERVINGS:
15

Ingredients:

1/3 cup melted and cooled coconut oil
1/4 cup organic cane sugar (regular sugar or coconut sugar will also work)
2 tablespoons honey
1 egg, at room temperature
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 1/2 cups packed fine almond flour (do not use almond meal)
3 tablespoons coconut flour
1/4 teaspoon baking soda
1/4 teaspoon salt
Vanilla Buttercream (optional):
4 tablespoons butter, softened
3/4 cup organic powdered sugar
1 1/2 teaspoons vanilla extract

Instructions:

1. Preheat oven to 350 degrees F. Line a large baking sheet with parchment paper and set aside.
2. In the bowl of a food processor, add in coconut oil, sugar, honey, egg, vanilla and almond extract. Process for 20-30 seconds until well combined.
3. Next, add in almond flour, coconut flour, baking soda and salt. Process until a dough forms. Allow dough to sit for 5 minutes. You can also mix by hand or use an electric mixer, but I find the food processor to be the easiest!
4. Next use your hands to roll dough into golf sized balls. Place on prepared cookie sheet then flatten each dough ball with the palm of your hand or use the bottom of a glass to flatten.
5. Bake for 8-10 minutes. Remove from oven, transfer to a wire rack and allow cookies to cool completely before frosting. Makes about 15 cookies.
6. For the frosting: Beat butter, powdered sugar and vanilla on high until smooth and fluffy, about 2 minutes. Frost each cookie then decorate however your heart desires.



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HOLIDAY

Gingerbread Oatmeal Cream Pies

Gingerbread Oatmeal Cream Pies

PREP TIME:

1 hour, 30 minutes

COOK TIME:

10 minutes

TOTAL TIME:

1 hour, 40 minutes

SERVINGS:

15

Ingredients:

Wet ingredients:

1/2 cup butter, at room temperature

1 cup packed brown sugar (dark is great, but light also works!)

1/4 cup blackstrap molasses

1 egg

1 teaspoon vanilla extract

Dry ingredients:

1 1/2 cups all-purpose flour

3/4 cup old fashioned rolled oats

1/2 teaspoon baking soda

1 1/2 teaspoons ground ginger

1 teaspoon cinnamon

1 teaspoon allspice

1/4 teaspoon salt

For cream pie middle:

3/4 cup butter, at room temperature

1 1/2 cups powdered sugar

3/4 teaspoon vanilla extract

1-2 teaspoons milk to make the filling creamy

Instructions:

1. Add room temperature butter and brown sugar to the bowl of an electric mixer and beat the butter and sugar together for 1 minute. Next, add in the molasses, egg and vanilla and beat again until well combined, smooth and creamy, about 1 more minute.

2. In a large bowl, whisk together the dry ingredients: flour, oats, baking soda, ginger, cinnamon, allspice and salt in a bowl. Slowly add dry ingredients to the wet ingredients and mix on low-speed just until combined. Chill dough in fridge for 1 hour, this is so the cookies have the perfect texture, so please don't skip the chilling of the dough!

3. Once ready to bake cookies, preheat the oven to 350 degrees F and line a baking sheet with parchment paper. Use your hands or a tablespoon to grab a large tablespoonful of dough and roll into a ball. Place dough balls 2-inches apart on cookie sheet. Bake 9-12 minutes. If you like cookies with a crispy edges, bake for about 12 minutes. If you like softer cookies, bake for 9-10 minutes.

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SEE IT ON THE BLOG

Gingerbread Oatmeal Cream Pies

PREP TIME:

1 hour, 30 minutes

COOK TIME:

10 minutes

TOTAL TIME:

1 hour, 40 minutes

SERVINGS:

15

Instructions Continued:

4. Remove from oven and cool the cookies on sheets about 5 minutes then transfer to a wire rack. They will still remain soft on the inside. Repeat with remaining dough. Makes about 30 cookies total (or what will be 15 cookie sandwiches).

5. Once cookies have completely cooled, you can make the filling: Add the room temperature butter, powdered sugar, vanilla extract and milk to the bowl of an electric mixer. Beat on low, then gradually increase speed to high for about 1 minute, or until the frosting is smooth and creamy.

6. Top one cookie sandwich with a spoonful of filling, leaving a nice edge around the cookies and top with another cookie sandwich, then very gently press down slightly. Repeat with all cookies. You should get about 15 oatmeal cream pies. The filling will have the best texture after letting the cookies sit at room temperature for 1 hour, if you try to bite into them earlier the frosting won't be as firm as we'd like.



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HOLIDAY

Death by Chocolate Peppermint Cookies

Death by Chocolate Peppermint Cookies

PREP TIME:

20 minutes

COOK TIME:

10 minutes

TOTAL TIME:

30 minutes

SERVINGS:

22-24

Ingredients:

Dry ingredients:

2 cups all-purpose flour

1/2 cup unsweetened cocoa powder (I used Ghirardelli)

1 teaspoon baking soda

1/2 teaspoon salt

Optional if you want mocha peppermint cookies: 2 teaspoons espresso powder or 1 tablespoon instant coffee

Wet ingredients:

1 cup unsalted butter, softened

1 cup packed brown sugar

1/2 cup granulated sugar

1 teaspoon vanilla extract

1/2 teaspoon peppermint extract

1 large egg

1 egg yolk

Mix ins:

3/4 cup dark chocolate chips (can also use semi-sweet)

For the coating:

1 1/2 cups dark chocolate chips

1/2 cup white chocolate chips + 1 teaspoon coconut oil

1/2 cup crushed peppermint candies (or a few crushed candy canes will also work)

Instructions:

1. Preheat oven to 350 degrees F. Line a large baking pan with parchment paper.
2. In a large bowl, whisk together the flour, cocoa powder, baking soda and salt. Also stir in espresso powder (or instant coffee) if you want to make these peppermint mocha cookies.
3. In the bowl of an electric mixer, cream together butter and sugars until light and fluffy, about 1-2 minutes.
4. Add in vanilla extract, peppermint extract, egg and egg yolk; beat again until well combined smooth and creamy; about 30 seconds longer.
5. Add in dry ingredients and mix on low until just combined and the dough forms. Fold in 3/4 cup chocolate chips.
6. Use a cookie scoop to grab about 2 tablespoonful of dough, then roll dough balls and place on cookie sheet, leaving at least 2 inches apart from one another. Flatten with the palm of your hand.

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Death by Chocolate Peppermint Cookies

PREP TIME:

20 minutes

COOK TIME:

10 minutes

TOTAL TIME:

30 minutes

SERVINGS:

22-24

Instructions Continued:

7. Bake for 10-12 minutes or until edges begins to set and crackle. Remove and allow cookies to cool for 5 minutes on the baking sheet before transferring to a wire rack to finish cooling. Repeat with remaining dough.

8. Once cookies have completely cooled, they are ready for dipping! Place chocolate chips in a small pot and place over low heat, stirring until chocolate is melted and smooth. You can also melt the chocolate in the microwave by placing the chocolate in a microwave safe bowl and microwave on high in 30 second intervals, stirring in between, until chocolate is melted. Once ready, dip cookies halfway in chocolate then place them back on cooling rack or onto wax paper or parchment paper to avoid a mess. Sprinkle chocolate with crushed peppermint candies.

9. Next melt the white chocolate and coconut oil the same way you did the chocolate in the previous step. Use a small spoon to drizzle the white chocolate all over the cookies diagonally. It doesn't have to be perfect and should be festive and fun!

10. Place cookies back on cooling rack or wax paper and allow the chocolate to harden completely. Makes 22-24 cookies.



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HOLIDAY

Salted Brown Butter Butterscotch Oatmeal Cookies

Salted Brown Butter Butterscotch Oatmeal Cookies

PREP TIME:

20 minutes

COOK TIME:

10 minutes

TOTAL TIME:

30 minutes

SERVINGS:

24

Ingredients:

1 cup unsalted butter (2 sticks)
1 1/2 cups packed dark brown sugar
2 teaspoons vanilla extract
2 large eggs, at room temperature
1 1/2 cups all-purpose flour
1 cup old-fashioned rolled oats
2 cups cornflakes (I used Kellogg's)
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butterscotch chips
Fancy Maldon sea salt, for sprinkling on top

Instructions:

1. Preheat oven to 350 degrees F. Line a large cookie sheet with parchment paper.
2. Melt butter in a medium skillet or pan over medium heat. After a few minutes, the butter will begin to crackle and then foam. Make sure you whisk constantly during this process. After a minute or two, the butter will begin to brown on the bottom of the saucepan. Continue to whisk and remove from heat as soon as the butter begins to brown, turn a golden amber color and give off a nutty almost hazelnut-like aroma.
3. Immediately transfer the butter to a bowl to prevent burning but make sure you scrape all the yummy brown bits from the pan with a rubber spatula; this is where the flavor is! Set brown butter aside to cool for 5-10 minutes.
4. Add every last bit of brown butter and brown sugar to the bowl of an electric mixer and mix on medium-high until well combined, about 1 minute.
5. Beat in the eggs and vanilla extract until smooth and creamy, about 1 minute.

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SEE IT ON THE BLOG

Salted Brown Butter Butterscotch Oatmeal Cookies

PREP TIME:

20 minutes

COOK TIME:

10 minutes

TOTAL TIME:

30 minutes

SERVINGS:

24

Instructions Continued:

6. Add the dry ingredients: flour, oats, cornflakes, baking soda and salt. Beat on medium speed until just combined, about 1 minute. The cornflakes should be well blended into the dough.
7. Lastly add in butterscotch chips and mix on low speed until just combined.
8. Use a medium cookie scoop to grab about 1 large heaping tablespoons of dough. Drop on prepared cookie sheet, leaving at least 2 inches of space between each cookie. Bake for 9-11 minutes or until golden brown on the edges.
9. Allow cookies to cool on the cookie sheet for 5 minutes before transferring to a wire rack to finish cooling completely. Sprinkle cookies with a little fancy sea salt and serve. Makes 2 dozen cookies. Feel free to double the recipe to serve more!



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BETTER FOR YOU

Healthy Soft Pumpkin Cookies with Salted Maple Frosting

Healthy Soft Pumpkin Cookies with Salted Maple Frosting

GLUTEN FREE
GRAIN FREE

PREP TIME:
10 minutes

COOK TIME:
10 minutes

TOTAL TIME:
20 minutes

SERVINGS:
12

Ingredients:

For the cookie dough:

1/4 cup melted and cooled coconut oil (or sub melted butter)
1/3 cup pumpkin puree
1/4 cup organic cane sugar (regular sugar or coconut sugar will also work!)
1 tablespoon pure maple syrup
1 egg, at room temperature
1 teaspoon vanilla extract
1 1/2 cups packed fine almond flour (not almond meal)
3 tablespoons coconut flour
1/4 teaspoon baking soda
1 tablespoon pumpkin pie spice (or 1 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon ground ginger, 1/4 teaspoon allspice or cloves)
1/4 teaspoon salt

Optional if not using frosting: Roll dough in cinnamon sugar (1/4 cup sugar + 2 teaspoons cinnamon)

For the Salted Maple Frosting:

1/2 cup powdered sugar
1 tablespoon pure maple syrup
1 tablespoon melted butter
1/2 tablespoon unsweetened almond milk, plus 1-2 teaspoons more to thin if necessary
Pinch of sea salt, to taste

Instructions:

1. Preheat oven to 350 degrees F. Line a large baking sheet with parchment paper and set aside.
 2. In a large bowl, add the coconut oil, pumpkin puree, sugar, maple syrup, egg and vanilla extract. Mix until well combined and smooth. Next add in almond flour, coconut flour, baking soda, spices and salt. Process until a dough forms. Allow dough to sit for 5 minutes.
 3. Next use your hands to roll dough into golf sized balls. Roll in cinnamon-sugar if you'd like. Place on prepared cookie sheet then flatten each dough ball with the palm of your hand, but still keep the cookies nice and round. They should be about 1/4 inch thick before baking because we still want them to be nice, thick and fluffy. Bake for 8-11 minutes.
 4. Remove from oven, transfer to a wire rack and allow cookies to cool completely before frosting. Makes about 12 cookies.
 5. *For the frosting:* In a medium bowl, mix together the powdered sugar, pure maple syrup, melted butter
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SEE IT ON THE BLOG

Healthy Soft Pumpkin Cookies with Salted Maple Frosting

GLUTEN FREE
GRAIN FREE

PREP TIME:

10 minutes

COOK TIME:

10 minutes

TOTAL TIME:

20 minutes

SERVINGS:

12

Instructions Continued:

and almond milk. Add a pinch of sea salt to taste. If frosting is too thick, you can add a teaspoon or two more milk to make it spreadable. Frost each cookie then enjoy! Sprinkle top of frosting with a little cinnamon for a gorgeous look. Cookies will get softer each day. Cookies can be stored in a container at room temp for a few days, then I recommend storing them in the fridge.



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BETTER FOR YOU

Flourless Monster Cookies

Flourless Monster Cookies

GLUTEN FREE
DAIRY FREE

PREP TIME:
10 minutes

COOK TIME:
10 minutes

TOTAL TIME:
20 minutes

SERVINGS:
20

Ingredients:

Wet ingredients:

1 cup natural creamy or chunky peanut butter (only peanuts + salt)

2 tablespoon melted butter or ghee (melted coconut oil will also work)

2/3 cup packed brown sugar or coconut sugar (can also reduce to 1/2 cup with good results!)

2 eggs

1 teaspoon vanilla extract

Dry ingredients:

1 cup gluten free old fashioned rolled oats

1/2 teaspoon baking soda

Optional: 1/2 teaspoon cinnamon

For the mix ins:

1/4 cup M&M's, plus 1/4 cup more for topping cookies

1/4 cup dark chocolate chips

1/4 cup chopped pecans or walnuts

1/4 cup unsweetened shredded coconut (not the big flakes)

Instructions:

1. Preheat oven to 350 degrees F. Line a large baking sheet with parchment paper.

2. In a large bowl mix together the wet ingredients until smooth: peanut butter, melted butter/ghee, brown sugar, eggs and vanilla extract.

3. Next stir in the oats, baking soda and cinnamon. Finally add in all of your mix-ins: M&Ms, dark chocolate chips, nuts and shredded coconut.

4. Use a large cookie scoop to scoop rounded balls of dough onto prepared baking sheet, leaving 2 inches of space between them to spread. Add a few M&Ms on top of each dough ball. If you like fat cookies, do not flatten the dough. If you like thinner cookies, use your hands to gently flatten the tops of the dough before baking.

5. Bake for 10-13 minutes until edges are barely golden brown. Allow cookies to sit on cookie sheet for 5-10 minutes before transferring to a wire rack to finish cooling. This is an important step. Enjoy!



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MONIQUE'S FAVORITES

Grain Free Peanut Butter Chocolate Chunk Cookies

Grain Free Peanut Butter Chocolate Chunk Cookies

GLUTEN FREE
GRAIN FREE
DAIRY FREE

PREP TIME:
15 minutes

COOK TIME:
10 minutes

TOTAL TIME:
25 minutes

SERVINGS:
10

Ingredients:

Wet ingredients

1/2 cup natural creamy peanut butter (just peanuts and salt as the ingredients)

2 1/2 tablespoons melted and cooled coconut oil (or sub melted butter or melted vegan butter)

1/2 cup coconut sugar

1 egg, at room temperature

1 teaspoon vanilla extract

Dry ingredients

1/2 cup packed fine blanched almond flour

1/4 cup coconut flour (do not pack)

1/2 teaspoon baking soda

1/4 teaspoon salt

1 (2.5 ounce) dark chocolate bar (at least 72%), coarsely chopped (or about 1/3 cup chocolate chips)

Fancy Maldon salt (or sea salt), for sprinkling on top

Instructions:

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. In a large bowl, add peanut butter, melted and cooled coconut oil, coconut sugar, egg and vanilla extract. Mix until well combined, smooth and creamy.
3. Add in the almond flour, coconut flour, baking soda and salt; mix with a wooden spoon until well combined. Fold in the chocolate chunks.
4. Use a cookie scoop to drop dough onto the prepared baking sheet, placing dough 2 inches apart. Bake for 9-12 minutes. As soon as cookies come out of the oven, sprinkle them with a little sea salt. Allow cookies to cool on the baking sheet for 5 minutes before removing them. Makes 10 cookies.



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MONIQUE'S FAVORITES

Chewy Chocolate Chunk Coconut Oatmeal Cookies

Chewy Chocolate Chunk Coconut Oatmeal Cookies

DAIRY FREE

PREP TIME:

10 minutes

COOK TIME:

10 minutes

TOTAL TIME:

20 minutes

SERVINGS:

20

Ingredients:

1 cup all-purpose flour
1 cup quick oats or regular rolled oats
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup melted and cooled virgin coconut oil
1 cup packed dark brown sugar (light also works)
1 egg + 1 egg yolk, at room temperature
1 teaspoon vanilla extract
1 cup shredded sweetened coconut
1 (3.5oz) 70% dark chocolate bar, coarsely chopped

Instructions:

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. In large bowl whisk together flour, oats, baking soda, and salt; set aside.
3. In a large bowl, mix together melted coconut oil and brown sugar until smooth. Add in egg, egg yolk, and vanilla; mix again until smooth and well combined.
4. Add in flour and oat mixture to the wet ingredients; mixing until well combined. Fold in shredded coconut and chocolate chunks. Let dough sit for 5 minutes before baking.
5. Drop dough with cookie scoop or by large rounded tablespoons onto prepared cookie sheet. Bake 9-12 minutes or until edges just begin to turn a golden brown. Do not over bake; we don't want crispy cookies! Remove from oven and let cool for 5 minutes on baking sheet, then transfer to wire rack to finish cooling. Sprinkle with sea salt if desired. Makes about 20 cookies.



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