

Zucchini and Rolled Oat Cookies

Workstation : 4

Equipment

Measuring cups
Measuring spoons
Electric mixer
Mixing bowl
Grater
Chopping board
Non slip mat
Knife
Tablespoon
Baking tray

Ingredients

1 cup of coconut oil
1 cup of brown sugar
½ cup of raw sugar
1 teaspoon of vanilla
2 eggs
2 cups of grated zucchini
2 ½ cups of plain flour
3 cups of rolled oats
3 teaspoons of cinnamon
1 teaspoons of baking powder
1 teaspoon of baking soda
½ teaspoon of salt

Method

1. Preheat oven to 175°C
2. In a large bowl beat coconut oil and sugars until light in color and fluffy
3. Add vanilla and eggs and beat for 1 minute
4. Add grated zucchini and mix until combined using mixer
5. Sprinkle flour, cinnamon, baking soda, baking powder and salt over the wet mixture
6. Mix everything together on low until well combined
7. Add the rolled oats and mix together
8. Scoop dough into balls using a tablespoon and place on covered baking tray
9. Bake for 12-16 mins until centre is set and edges are golden
10. Let cookies cool on tray for 5 minutes
11. Place cookies on a wire tray until completely cooled before storing in an airtight container