

Beauty Blend Chewy Coconut Cookies (S)

SERENE CHATS: These are yummy as is or decorated with swirls of melted chocolate and left to harden again in the fridge. Nonsweeties like me will prefer only 2 tablespoons of Gentle Sweet and 2 teaspoons Super Sweet, but Pearl said I needed to give the option of more. She's bossy like that. This recipe is found in the "Crackers, Crusts, Toppings & More" Chapter of [Trim Healthy Table](#), page 511.

Multi-Serving Recipe

INGREDIENTS:

- 1 cup unsweetened coconut flakes (shredded)
- ½ cup [TH Baking Blend](#)
- 1 Tbs [TH Just Gelatin](#)
- 3 Tbs [TH Integral Collagen](#)
- 1 tsp aluminum-free baking powder
- ½ tsp [TH Mineral Salt](#)
- 3 Tbs [TH Gentle Sweet](#) (3-4 Tablespoons)
- 1 Tbs [TH Super Sweet Blend](#) (or 3-4 doonks of [TH Pure Stevia Extract Powder](#))
- 4 Tbs butter (1/2 stick)
- 1 Tbs ghee (clarified butter)
- ¾ cup egg white (s) (carton or fresh)
- 1 tsp [TH Natural Burst Vanilla Extract](#)
- ½ tsp [TH Natural Burst Butter Extract](#) (½ - ¾ teaspoon)
- on-plan chocolate chips (or 85% chocolate, melted)



DIRECTIONS:

1. Preheat the oven to 300°F. Grease a baking sheet.
2. Put the coconut, Baking Blend, gelatin, collagen, baking powder, salt, and sweeteners in a food processor and pulse to combine. Add the butter and ghee and pulse a few times to coat with flour. Add the egg whites, vanilla, and butter extract and blend for another few seconds. Take the blade out of the food processor and stir the ingredients well. (Or blend all the ingredients in a bowl with a stick blender.)
3. Refrigerate the mixture for a bit so the gelatin can firm up the dough. Once the dough is firm, drop spoonfuls onto the prepared baking sheet and bake for 40 minutes, then turn off the oven and allow to cool in the turned-off oven. (For ultimate chewiness, after 40 minutes of baking at 300°F, reduce the oven temp to 170°F and bake for a couple more hours, then allow to cool in the turned-off oven.)
4. Melt the chocolate (if using) in a heat-safe bowl over a small pot of water on medium-high heat. Dip half of each cookie in some melted chocolate or drizzle the chocolate over the cookies.