

# Dark Chocolate and White Chocolate Oatmeal Coconut Jumbles

## Ingredients for about 36 large cookies:

- ⇒ 2 sticks unsalted butter, softened
- ⇒ 1½ c firmly packed brown sugar
- ⇒ ¼ c granulated sugar
- ⇒ 2 large eggs
- ⇒ 2 tsp pure vanilla extract
- ⇒ 1 tsp baking powder
- ⇒ 1 tsp baking soda
- ⇒ 1 tsp salt
- ⇒ 2 c extra thick Oatmeal (I loves Bob's)
- ⇒ 2¼ c flour
- ⇒ 1 c shredded sweetened coconut
- ⇒ 6 oz dark chocolate chips
- ⇒ 5 oz white chocolate bar, broken in small chunks
- ⇒ 1 c chopped walnuts, optional



## Directions:

1. Preheat oven to 325°.
2. In a large standing mixer with paddle attachment, place butter and sugars in bowl and beat for several minutes until smooth and creamy.
3. Place oats in a food processor, pulse about 10 times. Place in a bowl with flour, baking soda, powder and salt. Stir to combine.
4. Beat eggs and vanilla with butter and sugar and mix to combine scraping down the sides if necessary. Add dry ingredients to mixer until incorporated, then on low, mix in remaining ingredients.
5. Take a heaping tablespoon of dough in the palm of your hand and roll into a ball. Place on a baking sheet about 1 inch apart.
6. Bake in the oven for about 11-12 minutes for a soft cookie, a couple of minutes longer for a crispier cookie.
7. Allow to cool on baking sheet for about 5 minutes before transferring to a rack to cool completely.