

Bakers Banquet



One-Bowl Chocolate Chip Cookie Stix

Ingredients

1/2 cup granulated sugar
1/2 cup coconut sugar (or brown sugar if you prefer)
1/4 cup shredded coconut, unsweetened
1 egg
1/2 cup canola oil
1 tsp vanilla extract
1 1/2 cup all-purpose flour
1/2 tsp baking soda
1/2 tsp salt
1 1/4 cup mini chocolate chips

Directions

Preheat oven to 350° F. Spray a 9 x 13 inch pan baking spray. Line with parchment paper.

In a large bowl stir together the sugars, coconut, egg, oil and vanilla. Next add the flour, baking soda and salt to the batter. Stir in 1 cup of the chocolate chips.

Transfer the cookie dough to the prepared baking pan and use your hands to spread the dough out evenly to cover the entire pan. The dough is very thick, don't be afraid to really press hard. Make sure to press into the corners.

Sprinkle the leftover chocolate chips (1/4 cup) over the dough and gently press them into the dough using the palm of your hand.

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Bake 18-20 minutes, until golden brown.

When completely cool, lift the parchment out of the baking tray and place on a cutting board.

Using a pizza cutter, cut the cookies into strips and then cut the strips in half.