

Bosom Buddies

Breastfeeding Friendly Cookies

Yields approximately forty 1oz cookies



Ingredients:

3 cups	old-fashioned rolled oats
1½ cups	unbleached organic all-purpose flour
5 tablespoons	brewer's yeast
3 tablespoons	ground flaxseed
½ teaspoon	baking powder
½ teaspoon	baking soda
½ teaspoon	ground cinnamon
¼ teaspoon	salt
12 tablespoons	unsalted butter
4 tablespoons	unrefined organic virgin coconut oil
1½ cups	raw sugar or cane sugar
1 large	egg whole
1 large	egg yolk
2 teaspoons	vanilla extract
1½ cups	dark chocolate chips/chunks
4 tablespoons	unsweetened flaked coconut
4 tablespoons	chopped almonds
2 tablespoons	almond or peanut butter



Directions:

1. **Preheat** the oven to **350 degrees** Fahrenheit.
2. In a large bowl, **whisk** together the **oats, flour, yeast, flaxseed, baking powder, soda, cinnamon** and **salt**.
3. In the bowl of your mixer, **beat** the **coconut oil** and **butter** (unsalted butter and almond or peanut butter) on medium speed until creamy.
4. **Add** in the **sugar** and beat on medium to high speed until fluffy, about 4 to 5 minutes, scraping down the sides of the bowl, if needed.
5. **Add** in the **egg** and **egg yolk**, beating until combined, about 2 to 3 minutes.
6. **Add** in the **vanilla extract** and beat until combined again.
7. Gradually **add** in the **dry ingredients**, beating on low speed until just combined and mixed.
8. **Stir** in the **chocolate chips** with a spatula until they are evenly dispersed.
9. **Scoop** the **dough** into 1-inch balls and place on a baking sheet about 2 inches apart.
10. **Bake** for **10 to 14 minutes**, or until the bottoms are just golden.
11. **Let cool** completely before packaging.

