



## **Coconut Chocolate Chunk Edible Cookie Dough**

*(Makes 2-4 Servings)*

### **Ingredients:**

- 1 Cup All Purpose Flour
- 1 ½ Cup Desiccated Sweetened Coconut or Raw Coconut Flour
- 1 Cup Butter (not margarine or shortening)
- ¾ Cup Brown Sugar
- 1 Cup Chocolate Chunks

### **Directions:**

Soften butter/bring butter to room temperature.

Preheat oven to 350°. Spread flour onto baking sheet. Bake flour for five minutes, OR Microwave flour on a microwave safe plate for 2 minutes (stirring every 30 seconds). Set aside and allow flour to cool completely before using.

Pour two cups of sweetened coconut flakes into your blender and pulse until the coconut reaches the desired size. Set aside.

Combine butter, brown sugar, desiccated coconut, and cooked flour in a medium bowl. Stir with a spoon until combined well.

Fold in chocolate chunks.

Serve immediately, freeze, or refrigerate up to 48 hours.

**Recipe By:**

