

# Crunchy Paleo Monster Cookies Recipe

## Ingredients:

- 1 Cup Organic Oats
- 1 Cup Gluten-Free Flour
- 3/4 Cup Coconut Sugar
- 1/2 Cup Avocado Oil
- 1/2 Cup Coconut Oil
- 1 Tbsp Baking Soda
- 1 Tbsp Vanilla Extract
- 1 tsp Salt
- 1 tsp Nutmeg
- 1 tsp Cinnamon
- 1 Cup Mix-Ins:
  - Nuts: Almonds, Walnuts, Pecans
  - Chocolate Chips
  - Raisins
  - Craisins
  - Seeds: Pumpkin, Sunflower

## Instructions:

- 1. Preheat the Oven:**
  - Preheat your oven to 350°F (175°C).
- 2. Mix the Wet Ingredients:**
  - In a large mixing bowl, combine the avocado oil, coconut oil, and vanilla extract. Mix well until the ingredients are fully blended.
- 3. Combine the Dry Ingredients:**
  - In a separate bowl, whisk together the organic oats, gluten-free flour, coconut sugar (for this recipe), baking soda, salt, nutmeg, and cinnamon.
- 4. Combine Wet and Dry Mixtures:**
  - Gradually add the dry ingredients to the wet mixture, stirring until fully incorporated.
- 5. Add the Mix-Ins:**
  - Fold in 1 Cup of your choice mix-ins: nuts, chocolate chips, raisins, and seeds. Ensure even distribution throughout the cookie dough. Feel free to customize the mix-ins to suit your taste. Enjoy!
- 6. Scoop the Cookies:**
  - Using a cookie scoop, take two scoops of the dough for larger cookies and shape them into circles. If you prefer smaller cookies, use one scoop.

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### 7. Bake:

- Place the cookie dough balls on a baking sheet lined with parchment paper. Bake in the preheated oven for 10-12 minutes for large cookies. Bake for 8-10 minutes for smaller ones. They should be golden brown around the edges.

### 8. Cool Down:

- Once baked, let the cookies cool on the baking sheet for a few minutes. These crunchy, crumbly cookies need a minute to cool before you effortlessly devour them.

### Enjoy Your Cookies!

And there you have it—delicious, crunchy paleo monster cookies! Perfect for a snack or a treat. If you enjoy this recipe, please like, subscribe, and check out more healthy recipes that taste scrumptious at [Fun and Easy Health](#).

Happy Baking! 🍪