

Pina Colada Oatmeal Cookies

Ingredients

- 1/2 cup Coconut Oil
- 1 cup White Sugar
- 1 Egg
- 1/2 tsp Coconut Extract
- 1/2 tsp Rum Extract
- 1 cup All Purpose Flour
- 1/2 tsp Salt
- 1/2 tsp Baking Soda
- 1 1/2 cups Quick Cooking Oats
- 1/8-1/4 cup Milk
- 1/2 cup Sweetened Shredded Coconut
- 1 (8 oz) tub Paradise Fruit Co. Candied Pineapple



Instructions

Preheat oven to 350-375 degrees. (Mine was 350 degrees).

Line baking sheet with aluminum foil or parchment paper for easy clean up.

In a large mixing bowl or stand mixer, combine coconut oil, white sugar, egg, coconut extract, and rum extract until well combined.

Mix in the all purpose flour, baking soda, and salt. Add in the quick cooking oats and mix together. Add in the coconut shreds and candied pineapple.

Lastly, add just enough milk to make the dough less crumbly. Start with 1/8 cup and mix well. Add more if needed. Spoon dough onto prepared baking sheet. Slightly flatten. Each cookie should be roughly about 1 inch in diameter.

Bake 8-10 minutes until the bottom is golden brown and the top is just a little bit under cooked.

Allow to cool completely.

Enjoy!