

Five Minute Magic Cookies

These Five Minute Magic Cookies take all the flavors of my popular Magic Cookie Bars and turn them into a cookie that mixes up in only 5 minutes. With chocolate chips, coconut flakes, and walnuts these are my new favorite easy recipe.



★★★★★
4.92 from 37 votes

Prep Time	Cook Time	Total Time
5 mins	20 mins	25 mins

Course: Dessert, Snack Cuisine: American Servings: 12 cookies
Calories: 117kcal Author: Taryn

Ingredients

- 2 tbsp coconut cream ***
- 2 tbsp butter
- 1/4 cup Trim Healthy Mama Gentle Sweet or my sweetener
- 2 egg yolks
- 1/2 cup sugar-free chocolate chips
- 1/2 cup walnuts (or other nuts of your choice)
- 1/2 cup unsweetened flaked coconut

Instructions

1. Preheat oven to 350.
2. Stir together the butter and coconut cream until smooth. Add the sweetener and egg yolks. Mix well. Add the rest of the ingredients. Scoop onto a parchment lined baking sheet to form 12 cookies. Press down to flatten the tops.
3. Bake for 20 minutes or until golden.

Notes

*** You can buy small cans of coconut cream or refrigerate a can of full-fat coconut milk until it separates. For this recipe, you need the solid part of the coconut milk.

Notes on Sweeteners:

I use my own blend of xylitol, erythritol, and stevia in my recipes. This is twice as sweet as sugar. It is comparable to Trim Healthy Mama Gentle Sweet and Truvia.

To sub in Swerve or Lakanto Monk Fruit use 1.5 times the amount of sweetener called for.

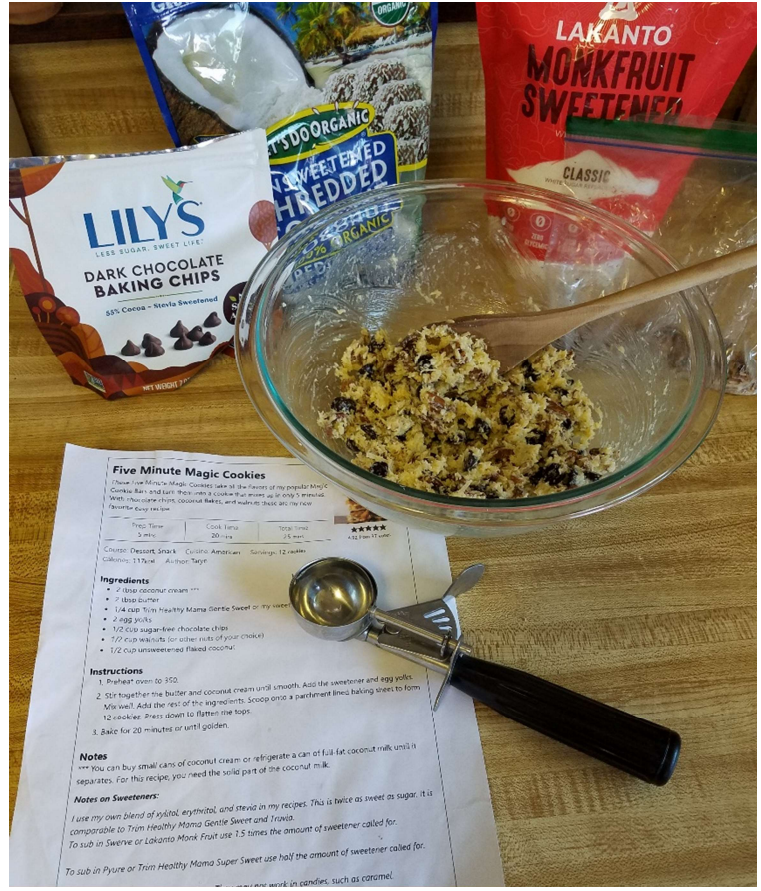
To sub in Pyure or Trim Healthy Mama Super Sweet use half the amount of sweetener called for.

Substitutions will work in most recipes. They may not work in candies, such as caramel.

Nutrition

Calories: 117kcal | Carbohydrates: 3g | Protein: 2g | Fat: 11g | Saturated Fat: 6g | Cholesterol: 37mg | Sodium: 21mg | Potassium: 97mg | Fiber: 1g | Sugar: 0g | Vitamin A: 100IU | Vitamin C: 0.1mg | Calcium: 15mg | Iron: 1.4mg

I sub HWC (heavy whipping cream) for coconut cream
I use the 2 egg whites for my Chaffles or Zucchini Fries



I now bake 18 minutes as
20 minutes almost burns

