

Treasure Cookies (S)

Is it possible to get bored with a classic? Probably not! But these Treasure Cookies are a next-level chocolate chip cookie. They totally deliver!

Makes 12 Cookies

INGREDIENTS:

- 1 ¼ cups [TH Cookie Mix](#)
- 4 Tbs softened or melted butter
- 1 egg, beaten
- ½ Tbs [TH Natural Burst Vanilla Extract](#)
- 1/3 cup on-plan dark chocolate chips
- 1/3 cup pecan pieces
- 1/3 cup shredded unsweetened coconut flakes



DIRECTIONS:

1. Preheat oven to 350°F.
2. Whisk together butter, egg, and vanilla.
3. Add Cookie Mix and stir well. Fold in the chocolate chips, pecan pieces, and coconut flakes.
4. Drop by rounded tablespoons onto a parchment-lined cookie sheet or silicone cookie mat and roll the dough into balls. Flatten slightly with your hand or small piece of parchment paper.
5. Bake at 350°F for 8-12 minutes.

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