



Sparkle Kitchen

Ships Biscuits

Ingredients

- 1 cup gluten-free rolled oats
- 1 1/4 cup all purpose gluten-free flour
- 1/2 cup shredded coconut
- 3/4 cup sugar
- 8 Tbl (1/2 cup) butter
- 2 Tbl honey
- 2 Tbl water
- 1 teaspoon baking soda

Directions

Preheat the oven to 365°F. In a large mixing bowl, mix the oats, flour, coconut, and sugar.

Melt the butter, honey and water in a saucepan over low heat. When the butter mixture is melted, quickly mix in the baking soda. (Watch out! The mixture will expand. Be sure you're working in a pot that's large enough.)

Add the melted butter mix to the dry ingredients — mixing quickly and completely.

Place spoonfuls of the dough onto baking sheets. Be sure to space them so there's room for the cookies to expand. Bake for 10-12 minutes, until golden.

Allow the cookies to cool on the baking sheets for 5 minutes (as the gluten-free version can be a bit fragile) and then transfer to racks to cool completely.

Delicious foodstuffs for able-seamen of all ages! (Land-lubbers too.)

Enjoy!