

The Perfect Kid Cookie

RECIPE BY
~ Amira, Egypt



Ingredients

- 3/4 cup oat flour (or replace with whole wheat flour)
- 3/4 cup yellow corn flour (or replace with whole wheat flour)
- 1 tablespoon cornstarch
- 1/3 cup honey (or replace with date sirup if baby below 1 year)
- 1/4 cup coconut oil (or replace with natural butter)
- 1 egg
- Vanilla
- 1/4 teaspoon baking powder

Directions

1. In a bowl, mix all the liquid ingredients together — honey, coconut oil (or butter), egg, and vanilla.
2. Add the dry ingredients gradually: oat flour, corn flour, cornstarch, and baking powder.
3. Knead the mixture until you get a smooth dough that doesn't crack. If needed, add a little more flour.

4. Roll the dough between two sheets of parchment paper
5. Sprinkle sesame seeds on top and shape it as desired.
6. Bake in the oven at 160°C (320°F) until it gets some color from the bottom, then turn on the broiler for a short time to brown the top.