**Cherry Coconut cookies**

This simple recipe was created to use some left-over coconut cream. Without eggs and suitable for Gluten Free flour, it is an ideal treat for the gluten-sensitive and vegans.

Ingredients

½ cup rolled oats

½ cup gluten-free flour

½ cup desiccated coconut

1½ cups dried cherries, halved

½ cup coconut cream

1 teaspoon vanilla essence

3 Tablespoon honey (more or less, to your taste)

Method

* Set oven for 180°C (160° fan-forced)
* Mix oats, flour and coconut together in a bowl
* Add chopped cherries and mix through, ensuring to separate the pieces of fruit
* In a separate bowl, mix together the coconut cream, vanilla essence and honey (the honey may be reluctant to blend in – just mix until it starts to ‘loosen up’ and join in with the coconut cream)
* Pour the wet ingredients into the dry ingredients and mix together
* Put a spoonful of mixture onto a non-stick baking tray – makes 16 – 18 cookies
* Place tray in the oven and bake for 15 minutes or until cookies are golden brown
* When done, remove from tray and place on a cooling rack.

Enjoy!