



## Chocolate Coconut Cakies



1/16 of recipe (1 cokie): 60 calories, 1g total fat (0.5g sat. fat), 112mg sodium, 11g carbs, 0.5g fiber, 6g sugars, 1g protein

[Click for WW Points® value\\*](#)

**Prep:** 5 minutes    **Cook:** 10 minutes



More: [Recipes for Sides, Starters & Snacks](#), [Dessert Recipes](#), [Vegetarian Recipes](#), [30 Minutes or Less](#), [Four or More Servings](#)

### Ingredients

1 1/4 cups devil's food cake mix  
1/3 cup (about 3 large) egg whites or fat-free egg substitute  
1/4 cup canned pure pumpkin  
3/4 tsp. coconut extract  
1 1/2 tbsp. unsweetened shredded coconut, divided  
1 tbsp. mini semi-sweet chocolate chips

### Directions

Preheat oven to 375°F. Spray a baking sheet with nonstick spray.

In a large bowl, combine cake mix, egg whites/substitute, pumpkin, and coconut extract. Mix until mostly smooth and uniform. (Batter will be thick.) Fold in 1 tbsp. coconut and chocolate chips.

Evenly distribute mixture into 16 mounds on the baking sheet, about 1 tbsp. each. Use the back of a spoon to spread and flatten into 1 1/2-inch circles.

Sprinkle with remaining 1 1/2 tsp. coconut, lightly pressing to adhere. Bake until a toothpick inserted into the center of a cookie comes out mostly clean, 8–10 minutes.

#### MAKES 16 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.