



## 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

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



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### 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**

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