

## RECIPE

# RICO Cookies

## Rum-Iced Coconut Oatmeal Cookies

*(gluten free)*

Makes about 4 dozen cookies

% [marissarothkopf.substack.com](http://marissarothkopf.substack.com)



### What You'll Need:

- 2 sticks (8 ounces) butter, softened
- 1 cup (170 grams) packed brown sugar
- 1/3 cup (66 grams) white granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 1/3 cup (122 grams) oat flour
- 2 cups (185 grams) old-fashioned oats
- 1 1/2 cups (150 grams) dessicated, unsweetened coconut
- 1 cup (160 grams) semisweet chocolate chips
- 1 cup (200 grams or so) crushed Heath bars (or to taste)

### For the icing:

- 1 cup (128 grams) confectioners' sugar
- 2 - 3 tablespoons heavy cream (you may substitute coconut milk or regular cow milk)
- 1/2 teaspoon (or to taste) rum extract

### What You'll Do:

1. Heat the oven to 350 degrees F.
2. Using a stand or hand mixer, beat the butter and sugars together until light and fluffy, 2-3 minutes, scraping

down the sides of the bowl frequently.

3. Add the eggs, one at a time, and beat until the dough stops looking sloshy and is uniform. It may look slightly curdled. Worry not. Add the vanilla and blend.
4. Add the oat flour, baking soda and salt and mix until just blended.
5. Add the oats, coconut, Heath bars and chocolate chips and mix until just blended. You'll need to do lots of scraping down of the sides to make sure all the good parts are evenly distributed.
6. Line a baking sheet with parchment paper. Roll the dough into 2-inch balls and place on a parchment-lined baking sheet. Leave 3-inches between each dough ball to leave room for them to spread. Give each dough ball a little pat to smooch them down slightly
7. Bake 9 to 10 minutes, depending on your oven, until just light golden and set in the center. Watch carefully towards the end of baking as they can go from almost done to oops! very quickly.
8. While the cookies cool, make the icing: In a small bowl, whisk together the confectioners' sugar, heavy cream and rum extract until smooth and spreadable. Adjust taste and thickness to suit. Set aside until the cookies are completely cooled, then have at it and ice them.  
Note: This icing will not harden, which makes packing them away annoying, I realize. Why not arrange the iced cookies on a baking sheet

(one with edges) and invert another baking sheet over the top.

(to all the editors out there...i'm sorry for this widow....)