

BEST EVER COOKIES

Oven Temperature: 350° Cookware Needed: Cookies Sheets Servings:
Preparation Time: 15-20 Minutes Cook/Bake Time: 10-12 Minutes

Ingredients:

- 1 3/4 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cream of tartar
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1/2 cup butter or margarine
- 1/2 cup vegetable oil
- 1 egg
- 1 teaspoon vanilla
- 1/2 cup coconut
- 1/2 cup oatmeal
- 1/2 cup Rice Krispies
- 1/2 cup chocolate chips or butterscotch chips

Directions:

- _____ 1. Mix flour with soda, salt and cream of tartar. Set Aside.
- _____ 2. Using electric mixer mix sugars, margarine, oil, egg and vanilla until creamy.
- _____ 3. Add flour mixture.
- _____ 4. Add remaining ingredients mixing with a wooden spoon.
- _____ 5. Drop by teaspoonfuls onto ungreased cookie sheet.
- _____ 6. Bake at 350° for 10-12 minutes.

Teacher Comments

*I use this to demonstrate.
Kids say don't put coconut
in - I do and they discover
they like it!*

Tip:

*A change from the
traditional chocolate chip
cookie.*

Submitted by: Bonnie Grussing