

OATMEAL COCONUT CHOCOLATE CHIPPERS

About 3 dozen cookies

Anna Dean gave us this recipe over 25 years ago. She grew up in a small, rural town and was one of the top cooks in the county. These cookies became a family favorite of ours for after-school snacks. We store the cookies in the freezer in resealable plastic bags so they never go stale. They stay chewy and they thaw as you eat them! Try this. You will never keep your cookies in a cookie jar again.

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| 1 | cup (2 sticks) butter | 1/2 | teaspoon salt |
| 1 | cup granulated sugar | 3 | cups old-fashioned or quick-cooking rolled oats |
| 1 | cup firmly packed brown sugar | 1 | teaspoon vanilla extract |
| 2 | eggs | 1/2 | cup coconut |
| 1 1/2 | cups all-purpose flour | 1 1/2 | cups semisweet chocolate chips |
| 1 | teaspoon baking soda | | |

1. Preheat the oven to 350 degrees and lightly grease a cookie sheet.
2. Beat the butter, sugar, brown sugar, and eggs in a large bowl of an electric mixer until blended. Beat for 1 minute.
3. Sift the flour, baking soda, and salt onto a square of wax paper (or mix in a bowl). Add to the butter mixture and blend well. Stir in the oats and vanilla. Stir in the coconut and chocolate chips with a wooden spoon.
4. Drop by teaspoonfuls onto the prepared cookie sheet and bake until lightly browned and almost firm when lightly pressed on the top, about 10 minutes. Remove to a rack to cool.



Variations:

- ◆ Omit the coconut.
- ◆ Add 1 1/2 cups raisins in place of the chocolate chips.
- ◆ Add 1 cup chopped pecans.