



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Oatmeal Coconut Chocolate Chip Cookies

1 1/4 cups salted butter at room temperature
3/4 cup packed brown sugar
1/2 cup sugar
1 egg
2 teaspoons vanilla extract
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons cinnamon
1/4 teaspoon nutmeg
3 heaping cups uncooked oats
12 oz bag semi-sweet chocolate chips
1 cup walnuts, chopped
1 cup shredded coconut

Preheat oven to 375. Cream butter and sugar until light and fluffy. Beat in egg and vanilla. Stir together in separate bowl flour, baking soda, salt and spices. Add to creamed mixture a little at a time, mixing well. Stir in oats. Fold in nuts, chocolate chips and coconut. Spoon cookies on ungreased cookie sheets. Bake 10-12 minutes. Cool on cookie sheet for 5 minutes. Remove to wire rack to cool completely. Makes about 5 dozen 2 inch cookies.