

## Coconut Oatmeal Cookies I

allrecipes.com



Rated: ★★★★★

Submitted By: Darlene

Photo By: onebelle

Servings: 24

"I know this recipe sounds different but it was a favorite growing up. They were always one of this first kinds gone when we went to visit grandma."

**INGREDIENTS:**

1/2 cup shortening	2 cups all-purpose flour
1 cup packed brown sugar	1 cup flaked coconut
1 cup white sugar	1 teaspoon baking powder
2 eggs	1 teaspoon baking soda
1 teaspoon vanilla extract	2 cups rolled oats
1/2 cup butter	

**DIRECTIONS:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium mixing bowl cream shortening, butter, and sugars. Add eggs and vanilla until blended. Set aside.
3. In a separate bowl, combine dry ingredients, withholding the coconut until all other dry ingredients are blended. Add coconut.
4. Combine wet and dry ingredients until moist. Drop on greased cookie sheet about 1-2 inches apart. Bake for 10 minutes or until golden. Remove from oven immediately- if overcooked cookies get HARD.

ALL RIGHTS RESERVED © 2011 Allrecipes.com

Printed from Allrecipes.com 9/2/2011

