

Cookies

Oatmeal

Oatmeal Cookies

Try this oatmeal cookie. I think you will love how moist and tasty it is and you'll make it one of your favorites.

2 eggs, beaten
2 cups brown sugar
1 cup grated coconut
1 cup chopped walnuts
2 cups all-purpose flour
dash of salt
1 tsp. baking powder
1 cup butter, melted
1 cup quick-cooking or old-fashioned oats
1/2 tsp. baking soda in 4 Tb. hot water



Mix batter in order given of ingredients.

Refrigerate batter overnight.

Drop by rounded teaspoon onto greased baking sheets.

Bake in preheated 400 degree oven for 10-12 minutes or until moist in center and just beginning to brown around edges.

Remove cookies immediately to waxed-paper-covered wire racks to cool completely.

Store in tightly covered container.

Yield: 3 dozen cookies.

NOTE: When measuring oats always measure uncooked oats, unless specified.