

(Never work in the kitchen alone. Ask an adult to help you make these...)

### Favorite Cookies

#### Ingredients:

1½ cups granulated sugar	1½ cups brown sugar
3 eggs	2 cups sweetened-flaked coconut
2 cups (8 ounces) chopped pecans	3 cups all-purpose flour
1 tablespoon vanilla	1 tablespoon ground cinnamon
1 tablespoon baking powder	3 sticks (or 1½ c.) butter at room temperature
1 tablespoon baking soda	1 teaspoon salt
3 cups rolled oats	3 cups chocolate chips

#### Instructions:

1. Heat oven to 350 degrees
2. In a bowl mix flour, baking soda, cinnamon and salt
3. In another bowl beat butter on medium speed until smooth and creamy
4. Gradually beat in sugars for 2 minutes or until completely mixed
5. Add eggs, one at a time, beating after each one.
6. Beat in vanilla.
7. Stir in flour mixture until just combined. Add chocolate chips, oats, coconut and pecans.
8. Each cookie should be about ¼ cup of the batter. Place cookies 3 inches apart on an ungreased baking sheet
9. Bake at 350 degrees for 17 to 29 minutes, or until edges are lightly browned; rotate sheets halfway through. Remove cookies from rack to cool.
10. ENJOY!

Yield: 3 Dozen

Note: For 6 dozen small cookies, use 2 tablespoons dough for each.  
Bake at 350°F for 15 to 18 minutes.

