

# Oatmeal-Coconut Crisps



PREPARATION TIME  
20 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
fruit shake



Time is money, so even though shortening in stick form costs slightly more than shortening in cans, it saves in measuring and cleanup time. Simply slice off what you need and store the rest.

## SHOPPING LIST

- shortening • rolled oats
- raisins • coconut

## ON HAND

- flour • baking soda • salt
- baking powder • butter • eggs
- brown sugar • sugar • vanilla

## INGREDIENTS

- 1 $\frac{1}{2}$  cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- $\frac{1}{4}$  cup butter or margarine, softened
- $\frac{1}{2}$  cup butter-flavored shortening
- $\frac{3}{4}$  cup packed light brown sugar
- $\frac{3}{4}$  cup sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups rolled oats
- 1 $\frac{1}{2}$  cups raisins
- $\frac{3}{4}$  cup shredded coconut

MAKES **36** COOKIES

**COOKIN'**  
*Express*

• If these cookies lose their crispness when stored, re crisp them by baking for 5 minutes in a 300°F oven.

## Make Ahead

You can prepare this cookie dough up to 24 hours in advance. Refrigerate until ready to use.

## ♦ VARIATION

*For the chocolate lovers in the family, add 1 cup chocolate chips in step 3.*

**1** Preheat oven to 350°F. Mix flour, baking soda, baking powder and salt in a small bowl; set aside. Beat butter, shortening, brown sugar and sugar in a large bowl with an electric mixer until light and fluffy.



**2** Add vanilla and eggs to butter mixture; beat until smooth, about 1 minute. Add flour mixture; beat until blended, about 1 minute.

**3** Stir oats, raisins and coconut into batter. Drop dough by rounded teaspoonfuls 2 inches apart onto 3 nonstick baking sheets.



**4** Flatten cookies slightly with a fork or the bottom of a glass dipped in additional sugar. Bake until lightly browned and crisp, about 10 minutes. Cool; remove to wire racks to cool completely.