

Coconut Oatmeal Cookies

- 5 c quick oatmeal
- 2 c whole-wheat flour
- 2 c all purpose flour
- 1 ½ c white sugar
- 1 ½ c dark brown sugar
- 2 t baking soda
- 2 t salt
- 4 T cornstarch
- 4 c shredded coconut
- 1 ¾ c chopped walnuts (or your favorite nuts)
- 2 c carob chips, dates or raisins
- 1 c canola oil
- 1 c water
- 4 t pure vanilla

Mix all dry ingredients together in a large bowl. Stir well until combined. In another bowl mix all the liquid ingredients. Stir until blended and then pour over dry ingredients and mix well. Measure out 1 heaping Tablespoon and shape into a ball. Place on a baking sheet that has been sprayed with a non – stick - cooking spray. Gently press down just a little. Continue with rest of dough. You can also use a 1/8 measuring cup. Bake at 325 degrees for 15 minutes. Remove from oven and let sit on cookie sheet for 1 minute, then transfer to a cooling rack.

My daughter Catie loves these cookies. When our family all gets together she will be up baking these for her cousins long after the 'old folks' have gone to bed! Don't worry about the large amount of cookies this recipe makes, they freeze well and are great to have on hand for unexpected company!

Cinda S. Sanner