

Chewy Crispy Coconut Cookies



Rated: ★★★★★

Submitted By: Melissa J

Photo By: SunnyByrd

Servings: 15

"Crispy, chewy, coconut, oatmeal, cornflake cookies. Wow are these good!"

INGREDIENTS:

1/4 cup butter	1/2 cup crushed cornflakes cereal
1/4 cup packed brown sugar	1/2 cup rolled oats
1/4 cup white sugar	1/2 teaspoon baking soda
1/2 egg	1/4 teaspoon salt
1/2 teaspoon vanilla extract	1/4 teaspoon baking powder
1/2 cup all-purpose flour	2/3 cup flaked coconut

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (15). The directions below still refer to the original recipe yield (30).

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Stir in the egg and vanilla. Sift together the flour, baking soda, salt and baking powder; stir into the creamed mixture. Add the oatmeal, crushed cereal and coconut and mix until combined.
3. Drop dough by teaspoonfuls onto a cookie sheet. Cookies should be about 2 inches apart. Bake for 10 to 12 minutes in the preheated oven. Cookies should be light brown at the edges and on the bottom. Remove from baking sheets to cool on wire racks.

