

THE BEST COOKIES IN THE WORLD (???)

2 STICKS OLEO
1 CUP WHITE AND 1 CUP BROWN SUGAR
1 EGG
1 CUP SALAD OIL
1 CUP COCONUT
1 CUP OATMEAL (OLD FASHIONED)
1 CUP CRUSHED CORNFLAKES
1/3 CUP CHOPPED PECANS
3 1/2 CUPS FLOUR
1 TSP EACH OF SODA, SALT AND VANILLA

CREAM OLEO AND SUGARS. ADD EGG. MIX WELL. SIFT TOGETHER FLOUR, SODA AND SALT. ADD TO CREAMED MIXTURE ALTERNATELY WITH THE SALAD OIL. ADD THE REST OF INGREDIENTS. DROP BY TEASPOON ON GREASED COOKIE SHEET. DIP A FORK IN WATER AND PRESS ON EACH COOKIE. (I USE A MEAT CLEAVER FOR THE DESIGN.) BAKE AT 325 DEGREES FOR 10 TO 12 MINUTES. COOL AND STORE IN A SEALED CONTAINER.

BRACH'S SPICE DROP COOKIES IMPORTANT TO USE SPICETTE GUM DROP BRAND FOR FLAVOR

1/2 CUP SHORTENING
1/2 CUP BROWN SUGAR
1/2 CUP WHITE SUGAR
1 TSP VANILLA
1 CUP FLOUR
1/2 TSP SALT
1/2 TSP BAKING POWDER
1/2 TSP BAKING SODA
1/2 CUP FINELY DICED GUM DROPS
1 CUP OATMEAL
1 BEATEN EGG

CREAM SHORTENING WITH SUGAR UNTIL FLUFFY. ADD VANILLA. SIFT ALL DRY INGREDIENTS. TOSS THE DICED GUMDROPS WITH THE OATMEAL AND 1/4 CUP OF THE FLOUR MIXTURE. ADD THE FLOUR MIXTURE ALTERNATELY WITH THE BEATEN EGG. STIR IN GUM DROPS AND OATMEAL MIXTURE. MAKE INTO 1 INCH BALLS. PUT ON GREASED COOKIE SHEET. BAKE AT 350 DEGREES FOR ABOUT 10 MINUTES. THESE ARE GOOD!