

Oatmeal Chocolate Coconut Chewy

Servings: 30

Yield: 5 dozen



A chewy oatmeal cookie with chocolate chips, shredded coconut, and chopped nuts. Great with or without nuts and coconut.

By Woody Broadhurst



Ingredients

1 cup butter, softened
1 ¼ cups packed brown sugar
½ cup white sugar
2 eggs
2 tablespoons milk
2 teaspoons vanilla extract
1 ¾ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt (Optional)
3 cups rolled oats
2 cups semisweet chocolate chips
1 cup chopped walnuts (Optional)
1 cup shredded coconut

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the milk and vanilla. Combine the flour, baking soda and salt; stir into the sugar mixture until well blended. Stir in the oats, chocolate chips, walnuts and coconut until evenly distributed. Drop by rounded tablespoons onto ungreased cookie sheet.

Bake 10 to 12 minutes in the preheated oven for a chewy cookie or 14 minutes for a firmer cookie.

Cool for 1 minute on the cookie sheet and then remove to wire rack. Cool completely and then store in tightly sealed container.

Nutrition Facts

Per Serving: 256 calories; protein 3.5g; carbohydrates 32.4g; fat 13.7g; cholesterol 28.7mg; sodium 140.9mg.