

Oatmeal cookies and graham crackers were the only treat I was allowed to bring to school. As a result I never made oatmeal cookies for my own children because I disliked what they stood for when I was a child. The following recipe from *The Great Food Processor Cookbook*, by Yvonne Young Tarr, is for an oatmeal cookie enhanced by spices, raisins, nuts and chocolate chips. It would have made all the difference for me in my brown bag if the recipe were available when I was a girl.

## Grandmother's Oatmeal Cookies

(about 2 dozen)

2 ounces fresh coconut  
1/2 cup vegetable shortening  
1 cup tightly packed light brown sugar  
1 egg  
3/4 cup all-purpose flour  
1/4 teaspoon each baking soda, salt and ground cinnamon  
1/8 teaspoon baking powder  
1 1/4 cups rolled oats  
1/4 cup walnut halves broken in quarters  
1/4 cup raisins  
3/4 cup semisweet chocolate bits

Preheat oven to 350 degrees. In bowl of food processor, using steel knife, coarsely chop coconut. Set aside. Cream together shortening and sugar in food processor bowl until smooth. Add egg and turn machine on and off 4 or 5 times or until ingredients are well incorporated. Combine flour, baking soda, salt, cinnamon and baking powder; sift together into container or bowl. Process by turning machine quickly on and off 8 times or until well blended. Stir coconut, oats, walnuts, raisins and chocolate bits into dough by hand. Drop by spoonfuls on an ungreased baking sheet and bake for 10 to 12 minutes or until lightly browned.