**DAD’S COOKIES**

**1 RECIPE PER 2-3 PEOPLE**

**MAXIMUM 2 RECIPES PER UNIT**

**Ingredients:**

30 mL white sugar

![C:\Documents and Settings\km16171\Local Settings\Temporary Internet Files\Content.IE5\57WKOG2S\MC900436276[1].png]()30 mL brown sugar

30 mL margarine

½ (25 mL) egg

50 mL all-purpose flour

½ mL baking soda

½ mL baking powder

1 mL cinnamon

½ mL cloves

pinch of nutmeg

60 mL rolled oats

30 mL coconut

**Directions:**

1. Check that the oven racks are in the middle position
2. Preheat oven to 400°F.
3. Lightly grease a cookie sheet with shortening.
4. In a medium bowl, cream together white and brown sugar with margarine using a wooden spoon until light and fluffy.
5. Thoroughly mix/beat in egg.
6. In a separate bowl, sift together flour, baking soda, baking powder, cinnamon, cloves and nutmeg.
7. Add the dry ingredients into the creamed mixture and blend with a spoon.
8. Add rolled oats and coconut and blend well.
9. Roll into six (6) 1-inch (2½ cm) balls. Place on **lightly greased** cookie sheet, and then press down gently with a floured fork.
10. Bake for approximately 8 minutes or until light brown.
11. Cool on a cooling rack, and ENJOY!!!