

Terrific Oatmeal Cookies

Ingredients

1 cup margarine, softened

1 cup white sugar

1 cup brown sugar

1 egg

1 tsp vanilla

1 cup to 1½ cups flour (start with 1 cup, if really soft, add up to 1/2 cup more flour
- it depends on the margarine you are using)

1 tsp soda

¾ cup coconut

2¼ cups rolled oats (quick cooking or old-fashioned)

Directions

Preheat oven to 350°F. Cream margarine and sugars together. Mix in eggs and vanilla. Add flour, rolled oats, baking soda, and coconut. Mix until well blended. Chill dough for at least 1/2 hour in refrigerator. Drop by spoonfuls onto ungreased cookie sheet and bake for 12-14 minutes.

How to make GREAT Cookies

Use cheap, full-fat, not good for you margarine (or butter)

Let margarine soften at room temperature until you can mash it with a wooden spoon (not until it's runny)

Chill your dough. Sometimes the cookie dough gets a little too soft in a hot kitchen, and you end up with pancakes instead of cookies. Chill it!

Use thick, good quality cookie sheets or bun pans - no more burnt bottoms and underdone tops.

When in doubt, underbake rather than overbake your cookies. The edges may or may not be turning brown, but the top should appear baked, not shiny (shiny means the dough is melted but not yet baked)