

Coconut Raisin (or chocolate chip) Cookies

Number of people: 50

Earth Balance soy spread	2 cups
Sugar	1½ cups
Vanilla	2 tsp
Ground Flax	2 Tbsp
Water	1 cup
WW flour	2 cups
White Flour	2 cups
Baking Soda	1 tsp
Salt	½ tsp
Rolled Oats	3 cups
Coconut	4 cups
Raisins OR Chocolate Chips	2 cups

If making a large batch of cookies, set up the big metal mixing bowl in the portable stand. (The stand may be outside the back door.)

- Preheat convection oven to 350 degrees.
- Mix flax & water and let sit/thicken for a couple of minutes
- Mix flours, salt, and baking soda very thoroughly in the large bowl in the stand using the wire whisk.
- In a separate bowl beat the softened butter and sugar by hand using a heavy wooden spoon until light and fluffy. Add vanilla and water/flax mixture and mix again thoroughly.
- Pour the liquids into the dry ingredients and stir well.
- Stir in oats, coconut and raisins/chocolate chips and mix again, very well.
- Use the ice cream scoops in the baking drawer to form cookies. Place on cookie sheets with parchment paper, 5X7 per sheet.
- Bake at 350 degrees until slightly browned (8-10 minutes, then check).