

Don's Oatmeal, Raisin, Coconut, Walnut Cookies

Dry Ingredients:

2 cups of slightly toasted roll oats (toast for 5 to 8 minutes)
2 cups of white all purpose flour
1 cup of light brown sugar
1 cup of regular (white) sugar
1 cup of shredded coconut
1 cup and ½ of raisin
1 cup of chopped walnuts
1 tablespoon of cinnamon
½ teaspoon of ground nutmeg
1 teaspoon of baking soda
1 teaspoon of salt

Wet Ingredients:

1 cup (2 sticks) of melted butter
1 tablespoon of vanilla extract
1 tablespoon of molasses
2 eggs or (2 tablespoon of ground flax seed mixed well with ¼ cup of warm water)

Directions:

Combine the dry Ingredients and the wet Ingredients separately then slowly mixed together by hand (plastic gloves)
Let the dough chill for a minimum of 2 hours or overnight.

Baking instructions:

Preheat oven to 350 degrees
Line a cookie sheet with parchment paper
Form the dough into small balls and then press down on each dough ball slightly before placing them in the oven. Bake cookies for 10-12 minutes watching carefully not to let then edges brown too much before removing from the oven.
Cool for 5 minutes before eating. ENJOY!!