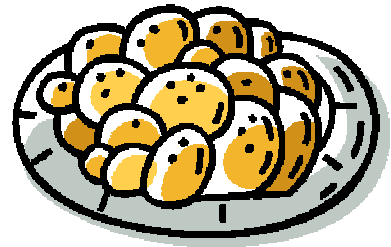


**Dec. '10:**

This recipe is a great take-off of an old family favorite for Oatmeal cookies. I have taken out the raisins and added cinnamon chips, which give it a special "HOLIDAY" taste and is quickly becoming a new revised favorite. Enjoy!



**Oatmeal Cinnamon Chip Cookies**

Makes 6-8 dozen cookies

1 egg	1 - 1 ½ C. mini cinnamon chips
1 C. butter or marg.	2 C. oatmeal
1 C. white sugar	2 C. flour
1 C. brown sugar	1 tsp. B. soda
½ tsp. Salt	1 tsp. Cinnamon
¾ C. shredded coconut	1 C. chopped nuts
1/3 C. milk or water	1 tsp. Vanilla

- Cream butter and sugars; add egg, liquid and vanilla. Stir in all other ingredients well.
- I chill the dough 3-4 hrs or overnight, covered tightly with plastic wrap. This helps to keep the cookies more uniform, they don't flatten out so much when baked.
- Bake @ 375° for 10-12 min. - Line baking sheets with parchment paper to prevent burning.
- I use a small ice cream scoop to put on baking sheet -- use 1 TBSP size for small cookies - 2-3 TBSP size for large cookies.