

Mookie (Oatmeal Cookies)

Adapted, Anita Herman, MG

From the 2014 Garden Tour

1 cup butter, at room temperature
1-1/2 cups brown sugar, firmly packed
2 large eggs
1 tsp. vanilla
3 cups regular rolled oats
1 cup all-purpose flour
1 tsp. salt
1/2 tsp. baking powder
1 cup walnuts, chopped
1/2 cup sweetened dried shredded coconut
1/2 cup raisins (we used cran-raisins, pomegranate flavored)
Preheat oven to 350°.



1. Mix butter and brown sugar until thoroughly blended. Add eggs and vanilla; beat well.
2. Combine oats, flour, salt, and baking powder. Blend oat mixture with butter mixture. Stir in walnuts, coconut, and cran-raisins.
3. Pack cookie dough into an ice cream scoop (4 ounce size) or 1/2 cup measuring cup, scrape dough level with rim, and empty onto lightly oiled baking sheets, spacing dough about 3 inches apart.
4. Bake until cookie edges are golden brown, about 20 minutes.
5. Cool on a rack. Serve, or store in an airtight container for up to 2 days. Makes: 20 cookies