



Ranger Cookies

INGREDIENTS

1 cup shortening (creamed)

1 cup sugar

1 cup brown sugar

2 eggs, beaten

1 tablespoon milk

1 teaspoon vanilla

2 cups flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

2 cups rolled oats

2 cups corn flakes (cereal)

1 cup coconut

DIRECTIONS

- In small bowl, mix together the flour, baking soda, baking powder and salt. Set aside. Crush corn flakes. (Place in plastic bag and use rolling pin to crush to about the same size as the old fashioned oats.) Mix together with oats and coconut.

- Cream shortening. Add sugars, eggs, milk, and vanilla. Add sifted dry ingredients. Gently mix rolled oats, corn flakes, and coconut into the dough until thoroughly combined.. Using small cookie scoop, drop cookie dough on ungreased baking sheet. Flatten slightly with a fork or the bottom of a glass.
 - Bake at 350 degrees F. for about 10 minutes or until lightly browned.
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