Nova Scotia Oatmeal Coconut Cookies

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TIME TO PREPARE

15 minutes

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BAKE TIME

12 – 15 minutes

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SERVING

About 36 cookies

Ingredients

- 1 cup white sugar
- 1/2 cup brown sugar
- 1 1/2 cups all purpose flour
- 1 1/4 cups oatmeal
- 1 1/4 cups coconut
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp salt
- 1 cup shortening (we used butter), room temperature
- 1 egg, lightly beaten

Steps to Cook

1. Preheat oven to 350 F.
2. In a large bowl, using a wooden spoon or Danish dough whisk mix together white and brown sugar, oatmeal, flour, coconut, baking soda, baking powder and salt.
3. Add shortening (or butter) and rub it all together with your hands until mixture is crumbly.
4. Add egg and stir together until mixture is moist. Shape into 1-inch balls and place 12 balls onto a parchment paper-lined baking sheet. Flatten slightly with a fork.
5. Bake in preheated oven for 12 to 15 minutes. Transfer to a rack to cool completely. Store in an airtight container.

Suggested Tools
- Dry measuring cups

Relish