

PRIDE OF IOWA COOKIES

OVEN 375—Greased cookie sheet

1 cup margarine
1 cup brown sugar
1 cup white sugar
(or 2 cups brown sugar)
2 eggs, beaten until frothy

2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
¼ teaspoon salt

1 teaspoon vanilla
1 cup flaked coconut
½ cup coarse chopped nuts
(pecans or walnuts)
3 cup Quick Cooking Rolled Oats

Cream margarine with sugars until fluffy, beat in eggs.

Add flour mixture and vanilla.

Mix in coconut, nuts and oats until uniformly blended.

Roll into ¼ inch balls and space about 2 inches apart on lightly greased cookie sheet. Flatten balls into patties about 1/8 inch thick. Even up ragged edges. You can use your fingers or a flat bottom glass dipped in sugar.

Bake 8 to 10 minutes or until pale brown. Remove to wire racks while warm.