

DAD'S COOKIES

GOOD

1 c. butter or shortening 2
 1 c. white sugar 2
 1 c. b. sugar 2
 2 eggs (well beaten) 4
 1 c. fine coconut. 2
 2 c. sifted flour 4
 2 c. oatmeal 4
 1/2 tsp. salt 4
 1/2 tsp. soda 1
 1 tsp. baking powder. 2
 1 tsp. vanilla 2

*Use less sugar**2 or more & decrease oatmeal*

Cream butter & sugar together. Add eggs, vanilla, coconut, dry ingredients. Mix well. Form small balls, flatten with fork on greased sheet.

Bake at 350 until golden brown about 10 to 12 mins.

*Used only 1/2 cup oatmeal
& more coconut.*

Marie-Ann

Coconut Crisps

$2\frac{1}{2}$ cups flaked coconut
1 cup packed br. sugar
1 tbsap crystallized ginger
 $\frac{3}{4}$ cup softened marg.
1 large egg
2 tbs dark rum
1 tea vanilla
2 cups flour
 $\frac{1}{2}$ tea b. powder
 $\frac{1}{4}$ - salt

Pulverize the sugar with ginger in blender.
Add butter, mix on high until light.
Add egg rum vanilla mix well. Add
coconut, then flour b. p & salt.
Roll up & refrigerate
cut