

RANGER COOKIES

Oven: 350 F
Cooking Time 10-12 mins
Yield: 20 cookies

INGREDIENTS

250 mL	flour
2.5 mL	baking soda
1 mL	baking powder
2.5 mL	cinnamon (optional)
1 mL	salt
125 mL	margarine
125 mL	white sugar
125 mL	brown sugar
1	large egg
2.5 mL	vanilla
150 mL	oats
250 mL	Rice Krispie cereal
80 mL	unsweetened coconut
60 mL	other add ins (chopped nuts, cranraisins, raisins, currents, chocolate chips)

METHOD

1. Preheat oven to 350 F. Get an electric mixer from the front cupboard.
2. In a **small bowl** mix together the flour, baking soda, baking powder, salt and cinnamon.
3. In a **medium bowl** cream the margarine with an electric mixer until VERY soft. Add the white sugar till blended. Then add in the brown sugar and cream again.
4. Add the egg and the vanilla. Cream again till smooth.
5. Stir in the flour mixture using a wooden spoon till well blended.
6. Add in the oats, cereal and coconut, stir till well blended. Then fold in your add ins.
7. Use a cookie scooper and drop onto the **LARGE** cookie sheet. Do 5 across the top and 4 down the sides to make a total of 20 cookies. Bake them for 10-12 mins. Let cool on cookie sheet for 2 mins and then remove to cooling rack to cool.