

## ***Power Cookies***

### **Ingredients:**

2 cups brown sugar  
2 cups granulated sugar  
3/4 cup (stick and a half) softened butter  
1 cup shortening  
4 eggs  
2 teaspoons vanilla  
3 cups all-purpose flour  
2 teaspoons salt  
2 teaspoons baking soda  
3 cups uncooked oats  
2 cups shredded coconut  
2 cups raisins  
1 cup chocolate chips  
1 cup chopped nuts (optional)

### **Preparation:**

1. Preheat oven to 350 degrees
2. Cream together both sugars, softened butter and shortening in large bowl
3. Beat in eggs and vanilla
4. Combine flour, salt and soda in separate medium bowl
5. Add flour mixture to the large bowl
6. Add remaining ingredients and knead into mixture
7. For best results, make 5-6 rolls of dough in wax paper or parchment paper. Refrigerate for a few hours, slice and bake on greased or parchment paper lined pan for 15-18 minutes.
8. Dough can also immediately be placed on greased/parchment lined pan by heaping teaspoon full about 2 inches apart. Bake for 14-16 minutes. Excess dough can then be refrigerated.
9. Let cool on pan for 1 minute, remove to cooling rack.
10. Store in airtight container.

Excess dough can be frozen in rolls in wax paper sealed in freezer bags. Recipe makes 6-8 dozen cookies. Recipe can be halved for a smaller batch.