

## Chock Full Oatmeal Cookies

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

1/2 cup butter (at room temperature) or vegetable shortening  
1/2 cup light brown sugar, firmly packed  
1/4 cup white sugar  
1 egg  
1 teaspoon vanilla  
1/2 teaspoon baking soda  
1 teaspoon cinnamon  
1/4 teaspoon salt  
3/4 cup flour (you may use either all-purpose or King Arthur Flour white whole-wheat flour)  
1-1/2 cups oats  
1/2 cup raisins  
1/2 cup coconut, firmly packed  
1/2 cup toasted pecans (optional if you have a child like ours who thinks he doesn't like nuts)

### *Instructions:*

Preheat the oven to 350 degrees.

Cream together the butter and/or shortening with the sugars. Beat in the egg, followed by the vanilla. Stir in the baking soda, cinnamon, and salt, followed by the flour—and then the oatmeal.

Gently stir in the raisins, coconut, and pecans (if you are using those). The batter will be fairly dense.

Drop the batter in smallish clumps onto 2 ungreased baking sheets. (You may line the sheets with a silicone mat if you like.)

Bake for 10 to 12 minutes. The cookies should JUST be beginning to brown. They are best not overcooked to ensure maximum chewiness.