

## **Ramona's Mom's Dish Pan Cookies (altered to be ALMOST gluten free)**

*Courtesy of Ramona Lynam and **In Our Grandmothers' Kitchens***

### *Regular Ingredients:*

1 cup canola oil  
1 cup sugar  
1 cup brown sugar (I packed mine, but not super firm)  
2 eggs  
1 teaspoon vanilla  
2 cups peanut flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup oatmeal (Ramona uses quick, but I only had regular, which worked fine)  
2 cups cereal—I used rice cereal, which is ALMOST gluten-free, having only a small amount of barley

### *Optional Ingredients:*

3/4 cup coconut  
1/2 cup raisins  
1/2 cup chocolate chips  
1/2 cup pecans or other nuts

### *Instructions:*

Preheat the oven to 350 degrees. Cream together the oil and the sugars. Beat in the eggs, followed by the vanilla.

Sift together the flour, baking soda, and salt. Stir them in to the wet mixture, followed by the oatmeal and cereal. Stir in any or all of the optional ingredients. I used a generous cup of chocolate chips since that was the only option I was using.

The dough will get stiff and a bit hard to stir. Drop teaspoonsful of batter onto greased or silicon-lined cookie sheets. You will probably have to press the individual clumps of dough together with your hands to make them stay together.

Bake for 8 minutes. Remove the cookies from the oven and let them cool for a few minutes before removing them from the cookie sheets.

Makes about 4 dozen cookies. Eat them quickly; like most low-gluten foods they grow stale quickly.