

## OLD MARY'S BUFFALO CHIP COOKIES

1	cup	Crisco shortening
1	cup	margarine (2 sticks)
4	ea	eggs (beaten)
4	cup	flour
2	tsp	baking powder
1	cup	coconut (shredded)
2	cup	corn flakes
2	cup	brown sugar
2	cup	sugar
2	tsp	baking soda
2	cup	oatmeal
1	pkg	semi-sweet chocolate chips (12 oz)
2	cup	pecans (ground fine)
2	tsp	vanilla

Preheat oven to 375 degrees. Combine shortening and margarine. Cream with sugars (both). Add eggs and vanilla. Sift together flour, baking soda and baking powder. Blend in oatmeal, coconut, corn flakes, chocolate chips and nuts. Drop on ungreased cookie sheet and bake for about 10 minutes.

Source: Shared with me by Mary Keller April 1998

Notes: Mary (a neighbor at the time) was an excellent cook. This recipe makes a really large batch of cookies. Cutting the recipe in half makes about 7 dozen. She made the cookies large (used an ice cream scoop instead of a tablespoon to drop them).