

## Maple Walnut Oatmeal Cookies

1.5 cups old-fashioned oatmeal  
¾ cups shredded coconut  
1 1/3 cups flour  
½ tsp salt  
1 cup brown sugar, packed  
½ cup (1 stick) plus 1 TBSP butter  
1/3 cup pure maple syrup  
1 tsp baking soda  
2 TBSP boiling water  
1 tsp Maple extract  
1 cup walnuts, coarsely chopped

In large bowl combine oatmeal, coconut, flour, salt and brown sugar.

In small saucepan or microwave combine butter, maple syrup, and heat until butter melts. Set aside.

In a small bowl combine 2 tablespoons boiling water with 1 teaspoon baking soda; stir. Immediately stir into melted butter until combined; add maple extract. Stir into oat mixture. Fold in walnuts. Form dough into balls (3 tablespoons a piece), place on non-stick or greased pans and flatten slightly. Bake at 300° for about 15-20 minutes. Makes 12 large cookies or almost 3 dozen regular-sized cookies.

*Notes: This was the Hallowe'en 2009 cookie –easy and yum!*