

RECIPE

Meemaw's Kitchen Sink Christmas Cookies

Makes about 60 cookies

Ingredients

- 3 & ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- ½ pound (2 sticks) butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, lightly packed
- 1 cup vegetable oil
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup crisp rice cereal*
- 1 cup sweetened flaked coconut
- 1 cup rolled oats (quick)
- One 8-ounce package toffee bits (or more, if desired)**

** Don't have toffee bits, use a combination of chocolate, white chocolate, and butterscotch chips.

Preparation

1. In a medium bowl, whisk together flour, baking soda, cream of tartar, and salt. Set aside.
2. Using an electric mixer, cream the butter and sugars. Scrape sides of bowl and beat in the oil, egg and vanilla until smooth.
3. Beat in the dry ingredients in three small batches, scraping the sides of the bowl each time. Slowly beat in the rice cereal, coconut and oats. Fold in the toffee bits, or chocolate chips. Refrigerate covered for 1 hour.
4. Preheat oven to 350 degree.
5. Drop rounded tablespoons of dough on cookie sheets, leaving 1 inch of space around each drop.
6. Bake for 12-14 minutes, until cookies are golden around the edges. Transfer the cookies to wire racks to cool. Store in an airtight container at room temperature.

Tips

- * You can use any kind of cereal. I used Post Great Grains Crunchy Pecan cereal.
- ** I used a combination of butterscotch chips, white chocolate chips, and chocolate chips.