Courtesy of the Food Network

Oatmeal Cookies

RECIPE COURTESY OF TRISHA YEARWOOD

3 dozen

1 cup (2 sticks) salted butter, room temperature
1 cup packed brown sugar
1 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
2 cups old-fashioned oatmeal
1 cup chopped pecans
1 cup grated coconut

1 Preheat the oven to 375 degrees F.

2. Using an electric mixer, cream the butter and both the brown and granulated sugar. Add the eggs and vanilla and beat well. In another bowl, sift together the flour, baking soda, baking powder and salt. Stir in the dry mixture to the butter mixture. Then add the oatmeal, pecans and coconut.

3. Using an ice cream scooper, drop some of the dough on an ungreased baking sheet 2 inches apart. Bake until the cookies turn a light brown, about 10 minutes. Remove from the oven and cool on the baking sheet for 2 minutes before transferring to a wire rack to cool completely. Repeat with the remaining dough.

ENJOY!