

## Bank Kitchen Recipe: Chocolate Oatmeal Coconut Pecan Cookies

Servings: 24 cookies    Prep time: 25-30 mins.

*Submitted by Nicci*

Ingredients: 1/2 cup butter, one (1) cup brown sugar, one (1) teaspoon vanilla, one (1) whole egg, one (1) cup whole wheat flour, 1/2 teaspoon baking soda, 1/2 teaspoon salt, two (2) ounces melted baking chocolate, one (1) cup old-fashioned oats, one (1) cup coconut flakes, and one (1) cup of chopped pecans.

First, pre-heat an oven to 375 degrees Fahrenheit.

Then, in a large stainless steel mixing bowl, cream the butter. Next, blend in sugar, vanilla, and whole egg.

Then, add the wheat flour, baking soda, and salt; mix thoroughly. Next, add the melted chocolate; oats, coconut, and pecans—one cup at a time—blending cookie dough between each added cup.

Finally, scoop (or spoon) balls of dough onto an ungreased cookie sheet. Bake for approximately 8 - 10 minutes.

Remove from oven; relocate cookies from sheet. Allow to cool. Serve. Enjoy.

*Note: for varied flavor substitute unbleached flour for the whole wheat flour, and add chocolate chips to the dough.*

