Ranger Cookies

Author: adapted from Epicurious | November 2001
Source: by Nancy Baggett, The All-American Cookie Book

Servings: 40



2 cups all-purpose flour
3/4 teaspoon baking powder
3/4 teaspoon baking soda
Generous 1/2 teaspoon salt
2/3 cup unsalted butter (1 stick plus 2 2/3 tablespoons) slightly softened
1/2 cup vegetable shortening (not hydrogenated)
1 cup packed light brown sugar
1/2 cup sugar
2 large eggs
2 1/2 teaspoons vanilla extract
1 cup old-fashioned rolled oats
1 cup chocolate chips
2 cups corn flakes, crushed
1 1/4 cups chopped walnuts (5 ounces)
1 1/4 cups flaked sweetened coconut (about 3 1/2 ounces) [I used unsweetened]

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 180 Calories; 11g Fat (52.0% calories from fat); 3g Protein; 20g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 55mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 Fat; 1 Other Carbohydrates.

Notes: If making smaller cookies, bake for 8 minutes, and it makes about 55 cookies.

Description:

1. Preheat the oven to 375°F. Grease several baking sheets or coat with nonstick spray. Or, use silpat liners.
2. In a medium bowl, thoroughly stir together the flour, baking powder, baking soda, and salt; set aside. In a large bowl, with an electric mixer on medium speed, beat together the butter and shortening until lightened. Add the brown sugar and sugar and beat until fluffy and smooth. Add the eggs and vanilla and beat until evenly incorporated. Beat or stir in the flour mixture until evenly incorporated. Stir in the oats, chocolate chips, corn flakes, walnuts, and coconut until evenly incorporated. Let the dough stand for 5 to 10 minutes, or until firmed up slightly.
3. Shape portions of the dough into generous golf-ball-sized balls with lightly greased hands. Place on the baking sheets, spacing about 3 inches apart. Using your hand, pat down the balls until about 1/3 inch thick.
4. Bake the cookies, one sheet at a time, in the upper third of the oven for 8 to 11 minutes, or until tinged with brown and just beginning to firm up in the centers; be careful not to overbake. Transfer the sheet to a wire rack and let stand until the cookies firm up slightly, about 3 minutes. Using a spatula, transfer the cookies to wire racks. Let stand until completely cooled.
5. Store in an airtight container for up to 1 week or freeze for up to one month.