Everything but the Kitchen Sink Cookies

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| 50 mL margarine  50 mL sugar  75 mL brown sugar  1 egg  1 mL vanilla  3 mL milk | 75 mL flour  1 mL baking soda  1 mL salt  1 mL cinnamon  Pinch ground cloves  Pinch ground nutmeg | 150 mL rolled oats  50 mL corn flakes, crumbled  25 mL coconut  50 mL chocolate chips  50 mL dried fruit (raisins) or chopped nuts (walnuts) (both optional) |

1. Ensure oven rack is in the center of the oven. Preheat oven to 350 F. Lightly grease cookie sheet with cooking spray.

2. In a large bowl, cream together margarine and both sugars with a wooden spoon.

3. Add egg, vanilla and milk to creamed mixture. Mix well.

4. In a separate bowl, combine flour, baking soda, salt, cinnamon, cloves and nutmeg. Combine well.

5. With a wooden spoon, add flour mixture to creamed mixture. Mix well.

6. To mixture, add remaining ingredients (oats, cornflakes, coconut, chocolate chips and raisins/walnuts).

7. Roll dough into walnut-size balls and place on prepared cookie sheet. Slightly flatten with a fork.

8. Bake for 10-12 minutes or until lightly browned. Remove from oven and cool on pan for about 10 minutes before removing from cookie sheet.