

Coconut Pecan Oatmeal Cookies

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1/2 cup unsalted butter, softened at room temperature
- 1/2 cup vegetable shortening (like Crisco)
- 1 cup granulated sugar
- 1 cup light brown sugar, packed
- 2 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- 3 cups old fashioned oatmeal
- 1- 3/4 cup all-purpose flour
- 1/2 cup flaked coconut
- 1/2 cup of chopped pecans

INSTRUCTIONS

1. Have everything at room temperature before starting. Preheat oven to 350 degrees F.
2. Using a mixer, cream the butter and shortening together until fluffy; add both sugars and blend together.
3. Add the eggs, one at a time, until blended in, then add the extract.
4. Remove the mixing bowl from the mixer. Add the salt, baking soda, oatmeal, flour, coconut and pecans; mix together.
5. Use a cookie scoop, or drop by large, rounded tablespoonfuls unto an ungreased baking sheet or a cookie sheet covered in parchment paper or a Silpat.
6. Bake one sheet at a time, on the center rack of the oven at 350 degrees F, for about 10 to 12 minutes, or until cookies are lightly golden brown just around the edges. Actual time will depend on size of scoop used.
7. Cool 2 to 3 minutes on the baking sheet, then remove with a spatula to a wire rack to fully cool.

NOTES

I use the spoon and level method for baking. First, whisk the flour in the container or bag to aerate it. Spoon flour into your measuring cup to overflowing, then use the flat edge of the spoon handle or a kitchen knife to level off excess.

Oatmeal cookies usually appear underdone when they are cooked, but if you go too long they will be overcooked and crisp up. I used a medium (2 tablespoon) cookie scoop for the ones pictured, which gave a yield of two dozen. Once cooled, store cookies in an airtight container.

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