

Crisp 'N Crunchy Cookies (Granny's cookies)

Ingredients

1 cup	sugar
1 cup	brown sugar packed
1 tsp	salt
1 tsp	baking soda
1 tsp	cream of tartar
1 cup	margarine, softened
1 cup	oil
1 tsp	vanilla
1	egg
3 ½ cups	flour (spooned and leveled)
1 cup	rolled oats
1 cup	coconut
1 cup	crisp rice cereal
½ cup	chopped nuts (optional)

Directions

- 1 Heat oven to 350F
- 2 In bowl of stand mixer combine sugar, brown sugar, salt, soda, cream of tartar, margarine, vanilla and egg; beat 2 minutes at medium speed until smooth.
- 3 Add flour, beat at low speed for 1 minute.
- 4 Stir in remaining ingredients.
- 5 Using black scoop, drop 2 inches apart onto lined cookie sheet
- 6 Flatten slightly
- 7 Bake for 10-14 minutes until light golden brown.
- 8 Makes 72 to 84 cookies.