

Mookies

Pam Afpinall, Sutter Creek, California

When Pam Afpinall first opened her coffeehouse, she began her quest to create the (Best) oatmeal cookie. After many tests, her customers chose a big, chewy cookie that resembled a muffin. Thus came the word *Mookie*.

Prep and cook time: About 40 minutes

Makes: 16 giant cookies

1 cup (1/2 lb.) butter or margarine,
at room temperature
1-1/2 cups firmly packed brown sugar
2 large eggs
1 teaspoon vanilla
3 cups rolled oats
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1 cup chopped walnuts
1/2 cup sweetened shredded dried coconut
1/2 cup raisins

1. Mix butter and brown sugar until thoroughly blended. Add eggs and vanilla; beat well. Combine oats, flour, salt and baking powder. Blend oat mixture with butter mixture. Stir in walnuts, coconut, and raisins.

2. Pack cookie dough into an ice cream scoop (4-oz. size) or 1/2 cup measuring cup, scrape dough level with rim, and empty onto lightly oiled baking sheets, spacing dough about 3 inches apart.

3. Bake in a 350° oven until cookie edges are golden brown, about 20 minutes (if using one oven, switch pans halfway through baking). Cool cookies on a rack; serve, or store airtight up to 2 days.

Per cookie: 354 cal.; 48% (171 cal.) from fat; 5.4 g protein; 19 g fat (8.7 g sat.); 42 g carbo.; 294 mg sodium; 58 mg chol.