Dish Pan Cookies

Ingredients

- 2 cups oil
- 2 cups brown sugar
- 4 eggs
- 2 cups white sugar
- 1 1/2 cups oats
- 2 cups coconut
- 4 cups corn flakes
- 1 pkg chocolate chips or butterscotch chips, if desired
- 1/2 tsp baking powder
- 2 tsp soda
- 1 tsp salt
- 4 cups flour

Instructions

1. Mix the oil, sugars, and eggs.
2. Stir in the baking powder, salt, soda, and flour. Mix well.
3. Add the oats and coconut, then mix in the corn flakes.
4. Add the chips.
5. Bake at 325°F for 10 to 15 minutes on an ungreased cookie sheet.

Dish pan Cookies

2 cups oil
2 cups Brown Sugar
4 eggs
2 cups white Sugar
1½ cups oats
2 cups cocoanut
4 cups corn flakes
1 pkg chac chips or butter scotch chips if desired.

½ teaspoon Baking P
2 teaspoon soda
1 teaspoon salt
4 cups Flour

Mix oil, sugars + eggs, Stir in Baking P. salt soda & flour. Mix well.
Add oats, cocoanut & mix in flakes
Then chips. Bake at 325 to 350 for 10 to 15 mins on ungreased cookie sheet.

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