

President's Baked Item

Recipe name: Maple-Oat Chocolate Chip Cookies

Yield: 3 ½ dozen 3-inch cookies

Prep time: 40 minutes

Total time: 1 hour 30 minutes for total pans

Ingredients:

2 sticks butter, softened	3 cups quick oats
2 cups packed light brown sugar	1 cup shredded coconut
½ cup maple syrup	2 2/3 cups all-purpose flour
1 egg	1 teaspoon salt
1 teaspoon maple extract	1 teaspoon cinnamon
2 teaspoons baking soda	1 cup pecan pieces
¼ cup hot water	8 ounces of milk chocolate chips

Directions:

In large mixer bowl, beat together butter and brown sugar until fluffy. Add maple syrup, extract, and egg and beat again. Dissolve baking soda in hot water and add to beaten mixture.

In separate container combine oats, coconut, flour, salt, cinnamon, pecan pieces, and chocolate chips. Gradually add dry mixture to beaten mixture and beat well to blend thoroughly. Use 2-tablespoon size cookie scoop to dip balls of dough out onto ungreased baking sheets, 2 inches apart.

Bake 13 minutes or until golden brown in preheated 350 degree oven.

Cool 5 minutes before removing to cooling racks.