

MIMI COOKIES

INGREDIENTS

- 1 cup butter, softened
- 1 cup vegetable oil
- 1 cup firmly packed brown sugar
- 1 cup sugar
- 1 egg
- 2 teaspoons vanilla
- 3 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- 1 cup regular oats
- 1 cup rice Chex cereal
- 1 12 oz pkg semi sweet choc chips
- 3/4 cup chopped pecans

PREP TIME: 20 MIN
COOK TIME: 10-12 MIN
TOTAL TIME: 30 MIN

DIRECTIONS

1. Preheat oven to 350.

2. Cream butter in mixer then scrape the sides of the bowl.

3. Mix in oil at a medium speed until mostly incorporated (there will be some separation). Scrape sides of bowl again.

4. Mix in egg and vanilla at a low speed just until incorporated.

5. In a separate bowl, combine flour, baking soda, salt, and cream of tartar. Stir by hand until well blended.

6. Gradually mix dry mixture into wet mixture.

7. Stir in remaining ingredients by hand until evenly dispersed.

8. Drop dough by rounded spoonful onto a baking sheet and bake at 350 for 10-12 minutes, just until golden brown around the edges. Mimi Cookies should have a nice crisp to them!