

# cathy gillen thacker

## Ranger Cookies

*The variety of Ranger cookies is wide. Many cooks only add the crispy rice cereal and dry oats. Others (like me) jazz their Ranger cookies up with nuts, chips, and dried fruit. Feel free to adapt any way that suits your fancy.*

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 cups quick-cooking oatmeal
- 3 cups Rice Krispies
- ½ cup shredded coconut
- ½ cup chopped pecans
- ½ cup chocolate chips
- ½ cup dried cherries

Cream the butter and sugars together. Add the eggs and vanilla; mix until smooth. Sift flour, soda, baking powder, and salt together; add to creamed mixture and mix well. Add cereal, oats, chocolate chips, dried cherries and pecans, and mix. Form into balls and place on a cookie sheet. Bake for 10-12 minutes in a 350 degree oven. Should yield about six dozen cookies.

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