

Oatmeal Raisin Cookies

½ cup butter	1 tsp salt
½ cup shortening (coconut oil)	1 tsp cinnamon
1 cup sugar	1 tsp nutmeg
1 cup brown sugar, firmly packed	2 cups quick cooking oats
2 eggs	1 cup raisins
1 tsp vanilla	1 cup chopped nuts
2 cups flour	
1 tsp baking soda	

Cream together butter and shortening. Add sugars gradually, beating until light and fluffy. Beat in eggs and vanilla.

Blend in dry ingredients, mixing thoroughly. Stir in oats, raisins, and nuts.

Drop by rounded spoonfuls about 2" apart onto greased baking sheet. Bake in moderate oven (375 degrees) for 9 to 12 minutes. Makes about 7 dozen.

Chocolate Chip Cookies

2 ½ cups brown sugar	2 ½ tsp baking soda
1 ¼ cups white sugar	5 ¾ cups flour
1 cup shortening (coconut oil)	1 ½ tsp salt
2 ½ tsp vanilla	1 ½ cups chopped nuts
5 eggs	large bag chocolate chips

Cream first five ingredients together. Add rest of ingredients. Bake at 350 degrees for 10-15 minutes. Yields 6 dozen teaspoon size.

Both recipes are excellent for freezing the dough for later use.