

### **Just the Best Cookies**

These truly are the best ever cookies according to the troops who have emailed me or written letter from Iraq, Kuwait, and Afghanistan. They just can't keep them around and they travel well. I like to pack them in Pringle cans or tins. They keep for weeks...well they can keep for weeks. Usually, they are gone in a few hours...at least at our house.

**1 cup butter**

**1 cup brown sugar**

**1 cup granulated sugar**

**1 egg**

**1 cup vegetable cooking oil**

**1 cup rolled oats**

**1 cup crushed corn flakes**

**1/2-cup coconut**

**1 cup chopped pecans**

**3 1/2 cups all-purpose flour**

**1 teaspoon baking soda**

**1 teaspoon salt**

**1 teaspoon vanilla**

Preheat oven to 325 degrees. Cream butter, brown sugar and granulated sugar until light and fluffy. Add egg and blend. Add oil, stirring until blended. Add oats, corn flakes, coconut and pecans. Stir until mixed. Add flour, soda, salt and vanilla. Form into balls about the size of a walnut. It may be necessary to add additional flour.

Place on ungreased cookie sheet. Flatten with a fork dipped in water. Bake for 12 minutes. Allow to cool. These