

The Official Cookie of Finger Lakes Fibers

Ingredients

1 cup (2 sticks) butter, softened
2 eggs
2 cups packed light brown sugar
2 tsp. vanilla
1 ¾ cups all-purpose flour
1 tsp. baking soda
1 tsp. ground cinnamon
½ tsp. salt
3 cups quick-cooking oats
1 ¾ cups (10 oz package) Heath Chocolate/Toffee Bits
1 cup coconut

1. Heat oven to 375 degrees F. Lightly grease cookie sheets. Beat butter, eggs, brown sugar, and vanilla until well blended. Add flour, baking soda, cinnamon, and salt; Beat until well blended.
2. Stir in oats, toffee, and coconut in with a wooden spoon. Drop dough by rounded teaspoons about 2 inches apart onto prepared cookie sheets.
3. Bake 8 – 10 minutes or until edges are lightly browned. Cool 1 minute; remove to wire rack.

* We also came up with the idea of dipping half the cookie in melted dark chocolate.
Yummy!!!