

CORNFLAKE COOKIES

From Carol Prael

1 cup butter
1 cup white sugar
1 cup brown sugar
2 tsps. vanilla
1 egg
1 cup vegetable oil

3 1/2 cups flour
1 Tbsp. baking soda
1/2 tsp. salt

1 cup cornflakes, crushed
1 cup walnuts or pecans, chopped
1 cup quick cooking oats

Preheat oven to 325°

Cream butter, sugars, vanilla and egg.

Add oil.

Mix flour with baking soda and salt.

Add cornflakes, nuts and oats to the flour mixture.

Add to the creamed ingredients.

Form dough into walnut sized balls.

Place on baking sheet and flatten with a fork dipped in water.

Bake for 10 - 12 minutes.

Cool on pan for a minute or two, then transfer to a rack.