Kistlers

Named in honor of the friend who loves these flavors

1 stick of butter, softened

1 egg

1 cup light brown sugar

½ cup granulated sugar

1 tsp. butter van

½ tsp almond extract

1 cup all purpose flour

¾ cup whole oats

½ cup oats (ground in a food processor)

1 tsp baking powder

½ tsp salt

½ tsp. baking soda

½ cup drained crushed canned pineapple (squeeze out juice)

1 cup coconut flakes

½ cup chopped pecans

2 tablespoons milk

Preheat oven to 350. Grind oats in a blender until a fine power. Add dry ingredients. Beat in all ingredients then stir in coconut, pineapple and pecans. Arrange on a baking stone 2” apart. Bake for 18-22 minutes. Let cookies cool on stone before removing. The cookies will be chewy and delicious.

Yields 2 dozen Kistlers

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