

Coconut Rice Crispy Cookies

I was asked to give a class at the National Kidney Foundation Gift of Life Celebration. It was suggested I bring some of my blue ribbon cookies for the class. So I considered bringing my gingersnaps, but they contained molasses. Every cookie I thought about had some ingredient that was not good for people on dialysis or waiting for a kidney transplant. So I asked Mary Wolff who was in charge of the event to send me a list of forbidden foods and a list of the foods they could eat. So from that list I created this cookie. I was surprised it was delicious.

I created this recipe especially for the National Kidney Foundation's Gift of Life Celebration and Education Day on March 16, 2006.

Dough

½ cup unsalted butter
1 cup brown sugar, packed
1 large egg
1 teaspoon vanilla extract
1 cup all-purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
2 cups Rice Krispies
1 cup flaked coconut
1 cup butterscotch chips

In a large electric mixing bowl, place butter. Sugar, egg and vanilla extract. Beat on medium speed until mixture is creamy. Combine flour, baking soda and baking powder. Add to wet mixture and beat in on low speed. Add cereal, coconut and chips on low speed and combine. Chill dough for 30 minutes for easier handling. Shape dough into 1-inch balls and place on cookie sheets 2 inches apart. Bake in a preheated oven at 350 degrees for 8 to 9 minutes. Remove from oven, let stand on cookie sheet for 1 minute before removing to wire rack to cool.

Makes 3 ½ dozen cookies.