

The BCETS group enjoyed a nice day on May 17 for a long, hilly ride on Iowa County roads. Helping them up those hills were the “Long, Hilly Ride Cookies”. The very next week “Century Cookies” provided some energy on another beautiful day. Try them, you’ll like them! They’re great for any mileage!

MONSTER COOKIES

12 eggs
4 c. brown sugar
1 T. vanilla
1 T. corn syrup
8 tsp. baking soda
1 lb. butter
4 c. peanut butter
18 c. oatmeal
1 lb. chocolate chips
1 lb. plain M&M’s

Recipe does NOT call for flour.

Mix ingredients in a dish pan (if making full recipe) in the order given. Drop by ice cream scoop onto cookie sheet and flatten. Place 6 cookies to a sheet. DO NOT over bake. Bake for 12 minutes at 350 degrees. Let cookies cool before removing from sheet.

My personal variation for an outstanding result : I cut the recipe in half and make the cookies smaller (and can still end up with about 75 cookies). I start by creaming the butter, p.b., sugar with electric mixer; add corn syrup, vanilla, eggs, baking soda and mix between additions. Then you may have to switch to stirring by hand to add the oatmeal, depending on what your mixer can handle, or at least before you add the chocolate pieces so they don’t get broken. My secret ingredient is coconut, whatever amount you like, but somewhere between ½ -1 cup for ½ the recipe, added before the oatmeal. I drop onto a cookie sheet with a tablespoon (12 to a sheet) and flatten/shape with my hands (butter hands first). The cookies are done in 9 minutes in my oven, so keep an eye on them and heed the advice about over baking.