



*Celebrate this holiday season with timeless traditions
and cherish the festive, sweet memories throughout the New Year!*

Light and Crispy Chocolate Chip Cookies

1 cup butter
3/4 cup white sugar
3/4 cup brown sugar
1 egg, slightly beaten
1 cup vegetable oil
1 teaspoon vanilla
3 1/2 cups flour
1 teaspoon salt
1 teaspoon baking soda

1 cup oatmeal
1 cup raisin bran or bran flakes cereal
1 cup chopped nuts
1/2 cup shredded coconut
2 cups chocolate chips
(or use 1 cup chocolate chips and
1 cup baking M&M's)
3/4 cup raisins (optional)

Preheat oven to 350 degrees. In a large bowl of an electric mixer, cream butter and sugars until light and fluffy. Add egg, oil, and vanilla, mixing slowly at first, then blend well. Sift flour with salt and baking soda and stir into creamed mixture; mix well. Add remaining ingredients using a large wooden spoon or rubber spatula. Drop the dough by teaspoonfuls onto ungreased cookie sheets (use insulated baking sheets for best results). Bake for 15 minutes or until golden brown. Makes approximately 48 cookies.

Warmest aloha,



Hawaiian Electric Company

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