Pineapple Oatmeal Coconut Cookies

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup butter, softened
- 1 cup sugar
- 1 cup brown sugar, firmly packed
- 2 large eggs
- 2 teaspoons vanilla
- 3 cups oatmeal, quick or regular
- 1 6 oz container candied pineapple, ground
- 1 cup flaked coconut

Directions:

Preheat oven to 350 degrees.

Grind candied pineapple in a mini food chopper. Set aside. Line baking sheets with parchment paper. Set aside. Whisk together flour, soda, powder and salt; set aside.

Cream together butter, sugars, eggs and vanilla mixing on high until light and fluffy. Stir the flour mixture into the creamed mixture, until well combined. Stir in oats, pineapple and coconut.

Using a 1 tablespoon size cookie scoop, drop dough 2 inches apart onto a baking sheet. Bake 12 minutes on center rack until golden.

Remove from oven, cool on sheet for about 1 minute, then transfer to a wire rack to cool.

Store in an airtight container.

A recipe from Lynn Huntley of https://www.turnips2tangerines.com/