

Toss 'Ern Up and Eat 'Ern Down Cookies

1 cup each: brown and granulated sugars  
1 (3 1/2\_ounce) can flaked coconut  
2 eggs, lightly beaten  
1 1/2 cups old-fashioned rolled oats  
1 teaspoon vanilla  
2 cups flour  
1 cup pecans, chopped  
1 teaspoon baking powder  
2 sticks margarine (not diet margarine)  
1 teaspoon soda

Preheat oven to 350 degrees.

Toss the sugars, eggs, vanilla, flour, baking powder, soda, coconut, oats, and pecans in a large mixing bowl.

Melt margarine and pour over mixture. Mix thoroughly.

Drop one spoonful onto greased baking sheets.

Bake until lightly browned, about 10 to 12 minutes.

Makes approximately 5 dozen.