

A RECIPE FROM LAUREN BINFORD

Buffalo Chip Cookies (from my grandmother, Betty Bobsin, aka Mimi)
makes about 40 extra large cookies

2 C salted butter (Mimi used half butter half Crisco, but I use all butter)
2 C sugar
2 C brown sugar
4 eggs
2 T vanilla
4 C flour
2 t baking soda
2 t baking powder
2 C corn flakes
12 oz chocolate chips (semi-sweet is my preference)
12 oz butterscotch chips
2 C nuts (pecans are my preference)
1 C shredded coconut
2 C oatmeal

Cream butter and sugars. Add one egg at a time until combined and then add vanilla. Combine flour, baking soda and baking powder before adding to creamed mixture. Stir in remaining ingredients. Drop dough onto baking sheet 1/4 C at a time. Bake at 350 degrees for approximately 15 minutes.

Lauren Binford is the Owner of Blue Door Sweets in Austin, TX. bluedoorsweets.com

This recipe was found on the Sacred Stories website: sacredstoriesfilms.com/buffalo-chip-cookies/
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