

## Easy Ranger Cookies with Oats, Coconut, and Cereal That Never Last Long

How I Make Classic Ranger Cookies That Are Crispy, Chewy, and Packed with Crunch



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup light brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups old-fashioned oats
- 1 cup shredded sweetened coconut
- 2 cups Rice Krispies cereal

### DIRECTIONS

- 1.** Preheat the : Oven and Prep PansI start by preheating my oven to 350°F and lining two baking sheets with parchment paper.
- 2.** Cream the : Butter and SugarsIn a large bowl, I cream together the softened butter, granulated sugar, and brown sugar until it's light and fluffy - about 2-3 minutes.
- 3.** Add : Eggs and VanillaI mix in the eggs, one at a time, followed by the vanilla extract. The mixture should be smooth and creamy at this point.
- 4.** Mix the : Dry IngredientsIn a separate bowl, I whisk together the flour, baking powder, baking soda, and salt. I slowly add the dry mixture to the wet ingredients and mix until just combined.
- 5.** Add the : Mix-InsNow the fun part. I stir in the oats, shredded coconut, and Rice Krispies cereal. I mix just enough to combine everything - you don't want to crush the cereal too much.
- 6.** Scoop and : BakeUsing a medium cookie scoop or tablespoon, I drop balls of dough onto the prepared baking sheets about 2 inches apart. I bake each batch for 10-12 minutes, until the edges are golden and the centers look just set.
- 7.** Cool and : ServeI let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack. Then I try (and usually fail) to resist eating them while still warm.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-ranger-cookies-with-oats-coconut-and-cereal-that-never-last-long/>