



Delectable
DESSERTS

◆ 136 ◆

Youngstown

Thirty-some miles from Buffalo, located just below the Falls on the mouth of the Niagara River as it opens into Lake Ontario, lies the little sleepy village of Youngstown, New York. Every year during the last weekend of July the town comes to life in its own inimitable way. The Youngstown Yacht Club hosts the Level Regatta, initiated in 1973 by club member and local sailor Don Finkle. ➤

Addictive Youngstown Chips

4½ cups flour

2 teaspoons baking powder

2 teaspoons baking soda

1 teaspoon salt

2 cups melted unsalted butter

2 cups sugar

2 cups packed brown sugar

4 eggs, at room temperature

2 teaspoons vanilla extract

2 cups rolled oats

2 cups cornflakes

2 cups chocolate chips

2 cups chopped pecans

1 cup shredded coconut or dried cranberries

◆ Sift the flour, baking powder, baking soda and salt together.

◆ Beat the butter, sugar, brown sugar, eggs and vanilla in a mixer bowl until blended. Stir in the flour mixture.

◆ Add the oats, cornflakes, chocolate chips, pecans and coconut 1 at a time, mixing well after each addition.

◆ Drop by ¼ cupfuls 2 inches apart onto an ungreased cookie sheet.

◆ Bake at 350 degrees for 10 to 14 minutes or until light brown around the edges. Remove to a wire rack to cool.

◆ Makes 20 cookies.