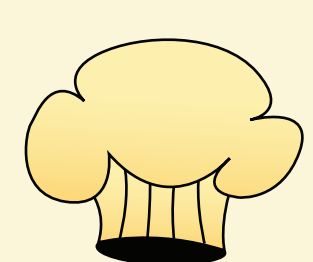


# COMIC-CON @HOME 2020 OFFICIAL RECIPE:

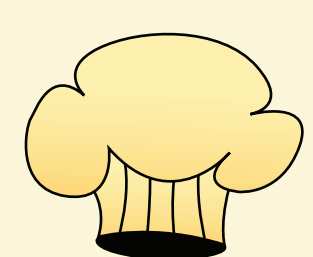


## WHERE YOU KNOW IT FROM:



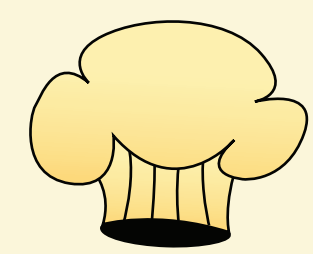
Employee  
nominated recipe!

## COOKING TIME:



Approximately  
fourty minutes

## WHAT YOU NEED:



Baking Sheet  
Sifter



## INGREDIENTS

1 cup shortening	1 tsp baking powder
1 cup sugar	1 tsp salt
1 cup brown sugar	2 cups rolled oats
2 eggs, beaten	1 cup shredded coconut
1 tsp vanilla	1 cup flavored gum drops, chopped (alternative: fruit flavored wedges (like those orange-slice candies.)
1 tsp baking soda	They come in assorted flavors too.
1 tbsp cold water	
2 cups cake flour	1 box powdered sugar

## DIRECTIONS

Preheat the oven to 375 degrees.

Beat eggs thoroughly. Combine with the baking soda (dissolved in water) along with vanilla.

Combine egg mixture into the same bowl as the sugar/shortening mixture.

Combine flour, baking powder, and salt. Use a sifter to introduce flour mixture with creamed mixture. Stir until the combination becomes smooth.

Add all remaining ingredients except powdered sugar.

Shape into small balls (about a tbsp), and place on a well-greased cookie sheet at least two inches apart.

Bake for 12 minutes, then set aside and let cool for 10 minutes (to not melt the powdered sugar).

Dredge with powdered sugar, and enjoy!

This recipe comes from the Culinary Arts Institute Encyclopedic Cookbook copyright ©1950; originally called "Sugar Plum Drops"