

# Cowboy Cookies - Page 1

DESSERT

## Ingredients

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- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 cup unsalted butter softened
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar
- 2 eggs warmed to room temperature
- 1 teaspoon vanilla extract
- 1 1/2 cups old-fashioned oats
- 1 1/2 cups semisweet chocolate chips
- 3/4 cup chopped pecans
- 1 cup shredded coconut optional but highly recommended



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## Instructions

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1. Preheat oven to 375 degrees F. Line baking sheets with parchment paper or silicone baking mats.
2. Whisk together the flour, baking soda, baking powder, ground cinnamon, and salt; set aside.
3. Using a mixer, cream butter and sugars until light and fluffy. Add eggs one at a time; mix just until combined. Mix in the vanilla and add the dry ingredients in 3 parts. Continue mixing until combined, scraping down the bowl and beaters as you go.
4. Stir in the chocolate chips, rolled oats, chopped pecans, and shredded coconut (optional).



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5. Drop by rounded 1 1/2 tablespoons onto parchment-covered baking sheets. Press down just a tad with the palm of your hand. Bake until lightly browned; 9-11 minutes. Let the cookies cool for 5 minutes before moving them to cookie-cooling racks.

## Notes

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1. Cream the sugar and butter until light and fluffy. This will take about 3 minutes in a standmixer at level 4.
2. Old-fashioned oats, also known as rolled oats, provide a chewier texture with more flavor than quick oats.
3. For best results, use parchment paper or a silicone baking mat. These promote even baking and reduce spreading.
4. Resist the urge to overbake the cookies. Cook until just very lightly browned.



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