

Marie Saba

from my kitchen to yours

Cowboy Cookies

Makes 32 (3-inch) cookies

Ingredients:

- 2 cups (280 g) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon Kosher salt
- 1 Tablespoon cornstarch
- 2 cups (180 g) old-fashioned rolled oats
- 1 cup (85 g) sweetened shredded coconut
- ¾ cup (90 g) finely chopped pecans
- 2 cups (320 g) chocolate chunks or chips
- 1 cup (226 g) unsalted butter, softened
- 1 ¼ cup (260 g) light brown sugar, packed
- ½ cup (100 g) white granulated sugar
- 2 large eggs
- 1 Tablespoon vanilla



Instructions:

1. In a medium bowl, whisk together flour, baking soda, baking powder, cinnamon, salt and cornstarch. Set aside.
2. In a medium bowl, mix together oats, coconut, pecans and chocolate chunks or chips.
3. Using a stand mixer or electric beaters, cream butter and sugars until fluffy, about 2 to 3 minutes, scraping down sides as needed. Add eggs and vanilla and beat to combine, scraping down sides again.
4. Add flour mixture to wet ingredients and beat just to combine. Add coconut mixture and beat again, just to combine. Cover dough with plastic wrap and chill for 1 hour.
5. Preheat oven to 350 F (176 F). Line a baking sheet with parchment paper. Using a cookie scoop, scoop and then roll 2 Tablespoons of dough into round balls with flat tops. Place on a baking sheet about 3 inches apart. Bake 14-16 minutes, until edges are golden and centers are set but still soft. Let cookies sit on baking sheet for 10 minutes; then transfer to a wire rack and finish cooling.

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com



Notes:

- How to Store Cookies: Cool cookies completely. Store in an airtight container at room temp for up to 4 days. Add a slice of sandwich bread to the container to keep the cookies soft.