

COWBOY COOKIES

A Writer in the Kitchen with MK McClintock

Slightly modified from Cowboy Cookies by Laura Bush



Prep time: Worth it! Cook time: 15-17 M Yield: A lot of delicious cookies; number varies on size

INGREDIENTS:

- 3 cups unbleached, all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon baking soda
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 ½ cups (3 sticks) butter, at room temperature
- 1 ½ cups granulated sugar
- 1 ½ cups packed light-brown sugar
- 3 eggs
- 1 tablespoon vanilla
- 2 cups semisweet chocolate chips
- 1 cup toffee chips
- 2 cups McCann's Irish old-fashioned rolled oats
- 1 cup McCann's Irish steel-cut oats
- 2 cups unsweetened flake coconut
- 2 cups chopped pecans

INSTRUCTIONS:

1. Heat oven to 350 degrees.
2. Mix flour, baking powder, baking soda, cinnamon and salt in bowl.
3. In a very large bowl, beat butter with an electric mixer at medium speed until smooth and creamy. Gradually beat in sugars, and combine thoroughly.
4. Add eggs one at a time, beating after each. Beat in vanilla.
5. Stir in flour mixture until just combined. Stir in chocolate chips, toffee oats, coconut, and pecans.
6. For each cookie, drop 1/4 cup dough onto ungreased baking sheets, spacing 3 inches apart. These make large cookies. For a smaller cookie, use a smaller scoop.
7. Bake for 15 to 17 minutes, until edges are lightly browned. If using a smaller scoop, 15 minutes should be plenty. If you like a crunchier cookie, baking 2-4 minutes longer.

Nutritional info may vary based on the type of ingredients used. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use.