

# *Idiot's Kitchen Recipe – Cowboy Cookies*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



## Ingredients:

1 cup (2 sticks) butter, softened at room temperature  
¾ cup granulated sugar  
¾ cup brown sugar, lightly packed  
2 eggs  
1 teaspoon vanilla  
2 cups flour  
1 teaspoon baking soda  
½ teaspoon baking powder  
½ teaspoon salt  
8-10 oz. chocolate chips (Ghiradelli Dark Chocolate Chips recommended)  
¾ cup pecans, chopped  
¾ cup shredded coconut  
1½ cups old fashioned oats (not quick or instant)

Preheat the oven to 350 degrees.

In a large bowl or the bowl of an electric mixer, combine 2 sticks of softened room temperature butter with ¾ cup granulated sugar, and ¾ cup lightly packed brown sugar. Cream the butter and sugars together on medium high speed until pale, light, and fluffy. Beat in 2 eggs and 1 teaspoon of vanilla.

In a separate bowl, sift together 2 cups flour, 1 teaspoon baking soda, ½ teaspoon baking powder, and ½ teaspoon salt. With the mixer on the lowest speed, slowly add the flour to the butter mixture. Mix only until most of the flour has been incorporated. Do not over-stir.

Add 8-10 ounces of dark chocolate chips, ¾ cup chopped pecans, ¾ cup shredded coconut, and 1½ cups old fashioned oats. Stir to combine all of the ingredients being sure to scrape the bottom and sides of the bowl.

Scoop the cookies with a 2 inch ice cream type scoop or roll into ping pong sized balls. Place the dough on parchment lined baking sheets being sure to leave space around each dough ball for the cookies to spread.

Bake at 350 degrees for 12-14 minutes until golden brown on the edges but still quite soft on top. Cool on the pans for a few minutes so the cookies hold their shape and then move to wire racks.

Makes 2-3 dozen cookies depending on size. My 2 inch scoop made 28 nice big cookies.