

Cowboy Cookies

3 cups 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
3 cups semisweet chocolate chips
3 cups old-fashioned rolled oats
2 cups unsweetened flake coconut
2 cups chopped pecans (8 ounces)

PREPARATION

Heat oven to 350 degrees.

Mix flour, baking powder, baking soda, cinnamon and salt in bowl.

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.

Add eggs one at a time, beating after each. Beat in vanilla.

Stir in flour mixture until just combined. Stir in chocolate chips, oats, coconut and pecans.

For each cookie, drop 1/4 cup dough onto ungreased baking sheets, spacing 3 inches apart.

Bake for 15 to 17 minutes, until edges are lightly browned;

Rotate sheets halfway through.

Remove cookies from rack to cool.

Cowboy Cookies

Ingredients

1 cup (227 grams) unsalted butter melted until browned.
1 and 1/2 cups (319 grams) light brown sugar, packed
1/2 cup (99 grams) granulated sugar
2 large eggs at room temperature
1 large egg yolk at room temperature
2 teaspoons pure vanilla extract
2 and 1/3 cups (270 grams) all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 cups (178 grams) old-fashioned oats
3/4 cup (60 grams) sweetened flaked coconut
1/2 cup (64 grams) pecans, roughly chopped plus more for decorating
12 ounces (340 grams) semi-sweet chocolate chips
1 teaspoon flaky sea salt optional

Instructions

Preheat oven to 350 (F). Line two large baking sheets with parchment paper; set aside.

In a large bowl using a whisk, beat together the browned butter and both sugars until well combined, about 2 minutes. Don't worry if they look a little separated here. Whisk in the eggs and yolk, beating until well combined. About 45 seconds. Whisk in the vanilla. In a separate large bowl, whisk together the flour, baking soda, cinnamon, salt, oats, coconut, pecans, and chocolate chips.

Fold the dry ingredients into the wet ingredients, mixing just until combined.

Scoop 2-inch balls of cookie dough onto the prepared baking sheets, leaving 2-inches between each ball so they have room to spread.

Bake, one sheet at a time, in preheated oven for 12 minutes, or until cookies are golden and set at the edges and still slightly soft in the center.

Press extra chocolate chips and pecans on top of cookies when they come out of the oven (optional). Sprinkle with sea salt, if desired.

Cool cookies on baking sheet for 10 minutes before transferring them to a wire rack to cool completely.