



## Cowboy Cookies

### Inspired by First Lady Laura Bush

The cowboy cookie is the beefiest chocolate chip cookie you will ever bake. It is your basic chocolate chip....with oatmeal,...and pecans....and cinnamon....and coconut. Men, especially cowboys, love them.

3 sticks softened butter

1 ½ cups granulated white sugar

1 ½ cups light brown sugar

1 tablespoon Cookie Nip

1 table spoon ground cinnamon

1 tablespoon baking powder

1 tablespoon baking soda

3 eggs

3 cups plain all purpose flour

3 cups rolled oats

3 cups semi sweet chocolate chips

2 cups chopped pecans

2 cups unsweetened flake coconut

Optional toppings: flaky Mediterranean Sea Salt or cinnamon sugar.

In a large mixing bowl, mix the first eight ingredients until creamy. Slowly add flour and rolled oats until fully incorporated. Add the chocolate chips, pecans, and coconut. This recipe makes a large bowl of dough. Take about ¼ cup and roll into a ball and place on a baking stone, about 2 inches apart. Press each ball with your fingertips until flattened. Bake on 325 for about 18 minutes. Remove from oven and allow them to sit on the stone for about five minutes before transferring to a pan to cool. This recipe yields about 4 dozen large, chunky cookies.