

# Cowboy Cookies

## Ingredients:

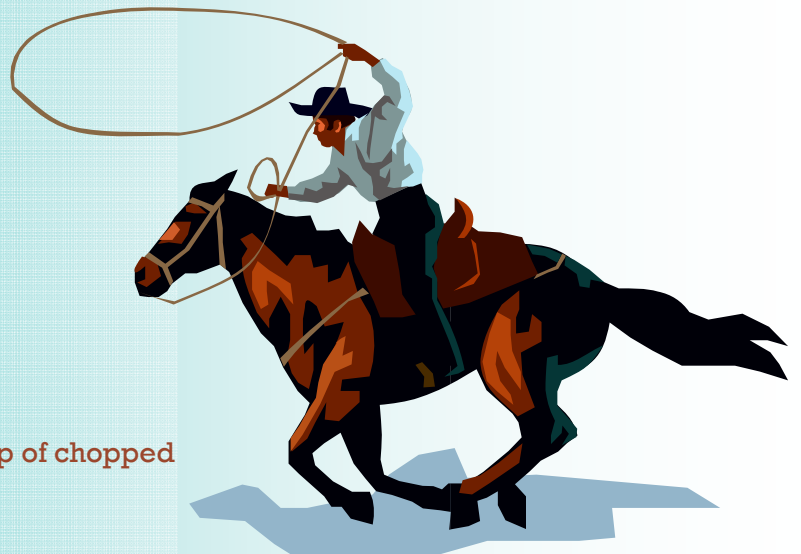
- 1 cup butter, at room temperature
- ½ cup sugar
- ½ cup packed brown sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 2 cups unbleached white pastry flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 2 cups rolled oats
- 12 ounces semi-sweet chocolate chips  
(about 1 ½ cups)
- Variation add 1 cup of raisins and/or ½ cup of chopped walnuts



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**Instructions:**

Preheat the oven to 350 degrees F.

In a large bowl, thoroughly cream the butter, sugar, and brown sugar with an electric mixer. Add the eggs and vanilla and beat well.

In a separate bowl, combine the flour, salt, baking soda, and baking powder. Add the dry ingredients to the butter and sugar mixture and blend well. Mix in the oats. Using a large spoon or your hands, fold in the chocolate chips, and the raisins and walnuts, if using.

The dough will be fairly stiff.

On un-oiled baking sheets, drop generous rounded teaspoonfuls of dough about 4 inches apart. Bake for about 12 minutes, until golden. Cool completely before storing in a sealed container.

Yields: about 80. Prep time: 20 minutes.

Cook time: 12 minutes per batch.



For Quick Pre-approval and All Your Financing Needs:

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Colorado Residential Mortgage Licensee



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