

Cowboy Cookies

 Popular

READY IN



40 min.

SERVINGS



24

CALORIES



269 kcal

DESSERT

Ingredients

- ☐ 1.5 cups flour
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 1.5 teaspoons cinnamon
- ☐ 0.5 teaspoon salt
- ☐ 1.5 sticks butter at room temperature (6 ounces, 12 tablespoons)
- ☐ 0.8 cup sugar white
- ☐ 0.8 cup brown sugar

- ☐ 1.5 large eggs beaten (See Recipe Note)
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1.5 cups semi chocolate chips
- ☐ 1.5 cups old fashioned rolled oats
- ☐ 1 cup coconut or shredded sweetened flaked (we used)
- ☐ 1 cup pecans chopped

Equipment

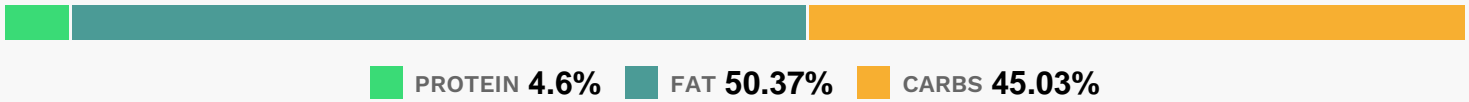
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Preheat oven, prep baking sheets: Preheat oven to 350°F with racks in upper and lower third. Line two large baking sheets with Silpat or parchment paper.
- ☐ Whisk dry ingredients: In a large bowl, vigorously whisk together the flour, baking powder, baking soda, cinnamon, and salt.
- ☐ Make the cookie dough:
- ☐ Place butter in a standing electric mixer and beat on medium speed until smooth and light, about 1 minute. Slowly add in the white sugar and brown sugar, and beat to combine, about 2 more minutes.
- ☐ Add half the eggs, beat, and then add the other half and beat again.
- ☐ Add the vanilla extract and beat again.
- ☐ Reduce the speed of the mixer to low and slowly add the flour mixture, until just combined.
- ☐ Add the chocolate chips, oats, coconut, and pecans, mixing until just combined.

- ☐ Scoop out the cookies: If you want large cookies, drop about 1/4 cup lumps of the dough onto the prepared cookie sheets, separated by 3 inches to allow for enough room for the cookies to spread as they cook.
- ☐ For smaller cookies, use about 2 tablespoons of the cookie dough per cookie.
- ☐ Bake at 350°F for 14 to 18 minutes for large cookies, or 13 to 16 minutes for small cookies. Rotate the pan halfway through baking, front to back and top to bottom.
- ☐ Note that if you are using a dark baking sheet, it will absorb more heat, and you won't need as much baking time. Also, the top rack will bake more quickly because heat rises.
- ☐ Remove from oven and let cool on the baking sheets for 5 minutes. Then remove the cookies to a rack to cool completely.
- ☐ You'll likely need to work in batches, depending on the size of your oven and your baking sheets.

Nutrition Facts



Properties

Glycemic Index:14.25, Glycemic Load:9.93, Inflammation Score:-3, Nutrition Score:6.2113044731643%

Flavonoids

Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg

Nutrients (% of daily need)

Calories: 269.41kcal (13.47%), Fat: 15.36g (23.64%), Saturated Fat: 7.74g (48.35%), Carbohydrates: 30.91g (10.3%), Net Carbohydrates: 28.61g (10.4%), Sugar: 18.96g (21.06%), Cholesterol: 27.48mg (9.16%), Sodium: 206.63mg (8.98%), Alcohol: 0.09g (100%), Alcohol %: 0.19% (100%), Caffeine: 9.68mg (3.22%), Protein: 3.16g (6.31%), Manganese: 0.71mg (35.58%), Copper: 0.24mg (12.21%), Selenium: 7.01µg (10.02%), Magnesium: 37.19mg (9.3%), Fiber: 2.29g (9.18%), Iron: 1.62mg (9.01%), Phosphorus: 88.79mg (8.88%), Vitamin B1: 0.12mg (8.07%), Zinc: 0.86mg (5.76%), Folate: 18.97µg (4.74%), Vitamin B2: 0.08mg (4.52%), Vitamin A: 201.9IU (4.04%), Calcium: 39.74mg (3.97%), Potassium: 137.99mg (3.94%), Vitamin B3: 0.7mg (3.49%), Vitamin B5: 0.26mg (2.56%), Vitamin E: 0.37mg (2.47%), Vitamin B6: 0.04mg (2.03%), Vitamin K: 1.65µg (1.57%)