



# Cowboy Cookies



**SERVINGS**

About 4.5 Dozen



**COOKING TIME**

10 minutes

With ingredients like oats, chocolate chips, nuts, coconut, and raisins, every bite is delicious. Cowboy cookies are made with a variety of different flavors to create one yummy cookie.

## Ingredients

- 1 Cup(s) trans-fat free vegetable shortening or 1 cup (2 sticks) butter, softened
- 1 Cup(s) firmly packed brown sugar
- 1 Cup(s) granulated sugar
- 2 Eggs
- 1 Teaspoon(s) vanilla
- 2 Cup(s) all-purpose flour
- 1/2 Teaspoon(s) Baking Soda
- 1/2 Teaspoon(s) salt (optional)
- 1/4 Teaspoon(s) Baking Powder
- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 1/2 Cup(s) semi-sweet chocolate chips
- 2/3 Cup(s) chopped nuts
- 2/3 Cup(s) Shredded coconut
- 2/3 Cup(s) raisins

## Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, beat shortening and sugars with electric mixer until creamy.
3. Add eggs and vanilla; beat well.
4. Add combined flour, baking soda, salt and baking powder; mix well.
5. Add oats, chocolate chips, nuts, coconut and raisins; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets; flatten slightly Bake 10 to 12 minutes or until light golden brown.

7. Cool 2 minutes on cookie sheets; remove to wire rack.
8. Cool completely.
9. Store tightly covered.