

Cowboy Cookies

Ingredients

- 1 cup trans-fat free vegetable shortening or 1 cup (2 sticks) butter, softened
- 1 cup firmly packed brown sugar
- 1 cup granulated sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt (optional)
- 1/4 tsp baking powder
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ cups semi-sweet chocolate chips
- 2/3 cup chopped nuts
- 2/3 cup shredded coconut
- 2/3 cup raisins

How to make it

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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	48

Made with



Quaker® Oats-Old Fashioned