

Big Boy Oatmeal Cookies

Ingredients:

- 3 cups flour
- 1 tablespoon baking soda
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/2 cups butter, room temperature
- 1 1/2 cups sugar
- 1 1/2 cups brown sugar
- 3 eggs
- 1 tablespoon vanilla extract
- 3 cups semisweet chocolate chips
- 3 cups old fashioned oats
- 2 cups flaked coconut
- 1 1/2 cups chopped pecans



Directions

1. Preheat oven to 350°F. Line a 9 X 13-inch baking sheet with parchment paper.
2. Combine flour, baking soda, baking powder, and salt in a medium bowl. Set aside.
3. Beat butter and sugars in a large bowl until well combined. Beat in eggs one at a time until fully incorporated. Mix in vanilla.
4. Gradually stir in flour mixture. Stir in chocolate chips, oats, coconuts, and pecans.
5. Drop dough by 1/4 cup onto the prepared baking sheet.
6. Bake 15–17 minutes. Allow to cool 5 minutes before transferring to a cooling rack.

Makes 36 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.