

Hardy Cowboy Cookies

Ingredients:

- 1 cup butter, room temperature
- 1 cup light brown sugar
- 1/2 cup sugar
- 2 eggs plus one egg yolk, room temperature
- 1 tablespoon vanilla extract
- 2 tablespoons milk
- 1 1/2 cups flour
- 3/4 teaspoon baking soda
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon salt
- 3 cups old-fashioned whole rolled oats
- 3/4 cup sweetened shredded coconut
- 1/2 cup pecans, chopped
- 12 ounces semi-sweet chocolate chips



Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Beat butter and sugars in a medium bowl with a hand mixer. Stir in eggs, one at a time. Stir in vanilla and milk.
3. Combine flour, baking soda, cinnamon, and salt in a medium bowl. Gradually add into the butter mixture with a hand mixer.
4. Stir in oats, coconut, pecans, and chocolate chips.
5. Drop mixture by 2 tablespoonfuls onto the prepared baking sheets.
6. Bake 10–12 minutes. Allow to cool on the baking sheet for 10 minutes before transferring to a cooling rack.

Makes 24 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.