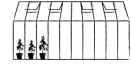


Cowboy Cookies



Jaz Mathisen

AWAKINO STATION

Ingredients:

- 170g butter
- 3/4 cup brown sugar
- 3/4 cup white sugar
- 2 eggs
- 1/2 tbsp vanilla extract
- 1 1/2 cups plain white flour
- 1/2 tbsp baking powder
- 1/2 tbsp baking soda
- 1/2 tbsp cinnamon
- 1/4 tsp salt
- 1 1/2 cups chocolate drops
- 1 1/2 cups rolled oats
- 1 cup desiccated coconut
- 1/2 cup chopped nuts
- 1/2 cup dried fruit (e.g., raisins, chopped apricots, cranberries)

Method:

1. In a stand mixer or large mixing bowl, cream the butter and sugars for 5 minutes until creamy and pale.
2. Add the eggs one at a time, beating well after each addition. Then beat in the vanilla extract.
3. Add the flour, baking powder, baking soda, cinnamon, and salt and mix until just combined.
4. Stir through the chocolate, rolled oats, coconut, nuts, and dried fruit.
5. With wet hands, roll teaspoons of cookie dough into balls and place on a cookie sheet.
6. Bake at 180°C for 15 minutes, or until golden brown. Leave to sit for a minute before transferring to a rack to cool completely.

Note:

This recipe makes approximately 45 cowboy cookies.

The dough can also be rolled into balls and frozen for future baking.