

# Laura Bush's Texas Governor's Mansion Cowboy Cookies



**Prep:** 25 mins

**Yield:** about 3 dozen cookies

**Bake:** 17 mins to 20 mins at  
350°



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## Ingredients

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|--|--|
| <input type="checkbox"/> 3 cups all-purpose flour                        | <input type="checkbox"/> 1 ½ cups packed light-brown sugar |
| <input type="checkbox"/> 1 tablespoon baking powder                      | <input type="checkbox"/> 3 eggs                            |
| <input type="checkbox"/> 1 tablespoon baking soda                        | <input type="checkbox"/> 1 tablespoon vanilla extract      |
| <input type="checkbox"/> 1 tablespoon ground cinnamon                    | <input type="checkbox"/> 3 cups semisweet chocolate chips  |
| <input type="checkbox"/> 1 teaspoon salt                                 | <input type="checkbox"/> 3 cups old-fashioned rolled oats  |
| <input type="checkbox"/> 1 ½ cups (3 sticks) butter, at room temperature | <input type="checkbox"/> 2 cups sweetened flake coconut    |
| <input type="checkbox"/> 1 ½ cups granulated sugar                       | <input type="checkbox"/> 2 cups chopped pecans (8 ounces)  |

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## Directions

Heat oven to 350 degree F.

Mix flour, baking powder, baking soda, cinnamon and salt in bowl.

In 8-quart bowl, beat butter on medium speed until smooth and creamy, 1 minute. Gradually beat in sugars to combine, 2 minutes. Add eggs, one at a time, beating after each. Beat in vanilla.

Stir in flour mixture until just combined. Add chocolate chips, oats, coconut and pecans.

For each cookie, drop 1/4 cup dough onto ungreased baking sheets, spacing 3 inches apart.

Bake in 350 degree F oven 17 to 20 minutes, until edges are lightly browned; rotate sheets halfway through. Remove cookies to rack to cool.

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