



COWBOY COOKIES

PREP: 60 min.

INGREDIENT LIST:

- 1 cup margarine, softened
- 1 cup light brown sugar, packed
- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 2 cups flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 2 cups old-fashioned oats
- 1 (10 oz.) package semi-sweet chocolate chips, or more as desired

RECIPE INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Lightly grease a baking sheet.
3. Combine margarine, light brown sugar, sugar, eggs, and vanilla until completely incorporated.
4. After the wet ingredients and sugars are combined, add all dry ingredients, saving the oats and chocolate chips for the end.
5. Once completely incorporated, add the oats and chocolate chips.
6. Form evenly shaped balls of cookie dough (to your desired size, but not too big).
7. Evenly space each ball of cookie dough on the baking sheet.
8. Bake for 10 minutes.
9. Once baking is complete, remove cookies carefully to a cooling rack and enjoy!

