

cowboy cookies

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Cowboy Cookies

An oatmeal chocolate chip cookie with coconut and pecans folded in — everything in the cupboard, in other words. It became nationally known in the United States in 2000, when a presidential-campaign bake-off in a magazine ran two candidates' family recipes against each other and the cowboy cookie won.

It is the best template on this page for the general problem of a heavily loaded drop cookie: how much you can add before the dough stops holding together.

What makes it work

- **The add-in ceiling is about 1 : 1 by weight against the flour.** Past that the dough cannot bind and the cookie crumbles at the edge. This recipe sits just under it.
- **Toast the nuts and the coconut.** Eight minutes at 175 °C. Untoasted coconut in a wet dough turns to string; toasted, it stays crisp and tastes of something.
- **Both sugars, weighted to brown.** Brown sugar's moisture and acidity give chew and help the soda brown the cookie.
- **Chill 30 minutes.** Not for spread — for handling. A loaded dough scooped warm sheds its add-ins.

Ingredients

Makes about 24 large cookies.

- 225 g unsalted butter, softened
- 200 g light brown sugar
- 150 g granulated sugar
- 2 [eggs](#)
- 2 tsp vanilla — see [Pure vanilla extract](#)
- 250 g all-purpose flour
- 5 g baking soda
- 5 g baking powder
- 5 g fine salt
- 3 g ground [cinnamon](#)
- 180 g rolled [oats](#)
- 200 g chocolate chips — see [Chocolates](#)
- 100 g desiccated [coconut](#), toasted
- 100 g pecans or [walnuts](#), toasted and chopped

Method

Cream the butter and both sugars three minutes, beat in the eggs and vanilla.

Fold in the flour, soda, powder, salt and cinnamon, then the oats, and finally the chocolate, coconut and nuts. The dough will be stiff and lumpy.

Chill 30 minutes. Scoop 65 g balls, space them 6 cm apart, and bake **175 °C / 350 °F for 12–14 minutes**, until the edges are brown and the middles pale.

Cool ten minutes on the tray.

Notes

- **Scoop tall.** A loaded dough pressed flat bakes into a lace-edged disc.
- The Texas ranch version adds 100 g cornflakes for crunch, which works better than it sounds and stales faster.
- **Freezes as scooped balls** for three months; bake from frozen at 175 °C for 15–16 minutes.

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