Cowboy Cookies

For more information check out Food Fun for Young Children at: http://food.unl.edu/web/fnh/food-fun-for-young-children or on Pinterest at: http://pinterest.com/cwellsrd/food-fun-for-young-kids

Ingredients

- ½ cup butter or margarine, softened
- 1 egg
- 1 teaspoon vanilla
- ½ cup sugar
- ½ cup brown sugar
- 1 ⅔ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 ⅓ cups old-fashioned oats
- ¾ cup semi-sweet chocolate chips
- ⅓ cup chopped pecans

Mix it Up!

There are many variations of Cowboy Cookies. If you want to have a variety, try adding the following additional ingredients:

- Peanut butter (½ cup)
- Peanuts (1 cup, chopped)
- Cinnamon (¼ teaspoon)
- Flaked coconut (½ cup)

Directions

Step 1:
Preheat oven to 350°F.

Step 2:
In a medium-sized bowl, mix together butter, egg and vanilla.

Step 3:
Add remaining ingredients. Stir together until mixture is well blended.
(Note: you may need to use your hands to finish mixing dough.)

Step 4:
Shape the dough into walnut-sized balls.

Step 5:
Grease a cookie sheet, placing dough balls 2 inches apart.

Step 6:
Bake cookies for 11 to 13 minutes. Once done, cool on a wire rack.

Author: Sara Brozek, UNL Dietetic Intern
Questions?? - Contact Cami Wells, MS, RD at cwells2@unl.edu.