

Cowboy Cookies

Ingredients

1 large egg
1/2 cup (1 stick) unsalted butter, softened
1/2 cup light brown sugar, packed
1/4 cup granulated sugar
2 teaspoons vanilla extract
1 cup all-purpose flour
1 cup old-fashioned whole-rolled oats (not quick-cook or instant)
1 teaspoon baking soda
1/2 teaspoon salt, or to taste
1 cup semi-sweet chocolate chips
3/4 cup Cornflakes or Special K cereal (Frosted Flakes or a similar cereal may be substituted)
3/4 cup sweetened shredded coconut
1/2 cup pecans, coarsely chopped (walnuts or raisins may be substituted)

Directions:

- To the bowl of a stand mixer fitted with the paddle attachment (or large mixing bowl and electric mixer) add the egg, butter, sugars, vanilla, and beat on medium-high speed until creamed and well combined, about 4 minutes. Stop, scrape down the sides of the bowl, and add the flour, oats, baking soda, salt, and beat on low speed until just combined, about 1 minute.
- Stop, scrape down the sides of the bowl, and add the chocolate chips, Cornflakes, coconut, pecans, and beat on low speed until just combined, about 1 minute.

- Using a large cookie scoop, 1/4-cup measure, or your hands, form approximately 13 equal-sized mounds of dough. Tip – Strategically place a few chocolate chips on top of each mound of dough by taking chips from the underside and adding them on top.
- Place mounds on a large plate or tray, cover with plasticwrap, and refrigerate for at least 2 hours, up to 5 days. Do not bake with unchilled dough because cookies will bake thinner, flatter, and be more prone to spreading.
- Preheat oven to 350F, line a baking sheet with a Silpat or spray with cooking spray. Place dough mounds on baking sheet, spaced at least 2 inches apart (I bake 8 cookies per sheet) and bake for about 10 to 12 minutes (11 minutes in my oven is just right), or until edges have set and tops are just set, even if slightly undercooked, pale, and glossy in the center; don't overbake.
- Cookies firm up as they cool. Allow cookies to cool on baking sheet for about 10 minutes before serving. I let them cool on the baking sheet and don't use a rack.
- Cookies will keep airtight at room temperature for up to 1 week or in the freezer for up to 6 months. Alternatively, unbaked cookie dough can be stored in an airtight container in the refrigerator for up to 5 days, or in the freezer for up to 4 months, so consider baking only as many cookies as desired and save the remaining dough to be baked in the future when desired.

Source: <https://www.averiecooks.com/2015/08/cowboy-cookies.htm>