

CAMP TIMBERLINE

Fresh From The Kitchen

COWBOY COOKIES

Howdy Partner! We reckon you're ready to take your camp cookin' skills to the next frontier with these cowboy cookies. They're guaranteed to get you through a long day of ranglin and line dancin'!

Ingredients:

1 stick of butter
½ cup sugar
½ cup brown sugar
1 egg
½ tsp vanilla
1 cup flour
½ Tbsp baking powder
½ tsp salt
½ tsp cinnamon
1 cup oats
1 cup semi sweet chocolate chips
¾ cup coconut (optional)
1/2 cup corn flakes (optional)

Cream together butter and sugars until fluffy. Add in egg and vanilla until fully incorporated. Add in all dry ingredients and mix just until blended. Stir in remaining chocolate chips, pecans, cornflakes, and coconut . Drop by spoonfuls onto a greased cookie sheet or use a cookie scoop. Bake at 350 degrees for 10-12 minutes. Take out and let cool, ENJOY!