



Cowboy Cookies

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

45 mins

Description

These cowboy cookies with chocolate chips and oatmeal are yummy. If you can manage to get them to cook just the right way they won't be crunchy; they'll be soft and the tiniest bit chewy and they'll melt in your mouth.

Ingredients

- 2 cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon baking soda - ½ teaspoon salt - 1 cup butter
- softened - 1 cup white sugar - 1 cup packed brown sugar - 2 eggs - 1 teaspoon vanilla extract - 2 cups rolled oats - 1 cup semisweet chocolate chips

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two baking sheets. Sift flour
2. baking powder
3. baking soda
4. and salt together in a bowl. Cream butter
5. white sugar
6. and brown sugar in a large bowl with an electric mixer until light and fluffy. Beat in one egg at a time
7. then stir in vanilla. Gradually stir in flour mixture. Fold in oats and chocolate chips. Drop by rounded teaspoonfuls onto the prepared baking sheets. Bake in batches in the preheated oven until set
8. 8 to 10 minutes. Allow cookies to cool on baking sheets for 5 minutes before removing to a wire rack to cool completely.