



Grandma Thomas' Cowboy Cookies

This here recipe has got to be one of my favorites y'all — it's my Grandma Thomas' Cowboy Cookies that turned me into a bonafide Cookie Monster!

Ingredients:

- 1 cup of softened butter
- 1 cup of Dixie Crystals Sugar
- 1 cup of Dixie Crystals light brown sugar
- 2 eggs
- 2 cups of White Lily flour
- 1 tsp of Clabber Girl baking powder
- 1 tsp of baking soda
- ½ tsp of salt
- 1 tsp of vanilla extract
- 2 cups of rolled oats
- 1 cup of semi-sweet chocolate chips

Instructions:

1. Preheat oven to 350° and grease a baking sheet with nonstick cooking spray.
2. Add butter, sugar, and brown sugar into a large mixing bowl and cream together; being careful not to overmix.
3. Next, add in eggs one at a time, mixing in between.
4. Create a well in the middle of the wet ingredients where the dry ingredients will sit.
5. Add flour into the well of the wet ingredients; then sprinkle in baking powder, baking soda, and salt.
6. Using a fork, gently mix around the dry ingredients until combined.
7. Then, using a hand mixer, mix until the flour is halfway incorporated.
8. Add in vanilla extract, rolled oats, and chocolate chips and keep mixing until all dry ingredients are well incorporated.
9. Drop about a spoonful of cookie dough onto the baking sheet and bake in the oven for about 10-12 minutes, depending on desired crispiness.

For your weekly dose of cooking videos, please subscribe:
WWW.MYKITCHENMYRULES.COM



@LeighThomasBrown |



@LeighBrownSpeaker



Carolina Home Search www.LeighSELLS.com

