

## **Lauren's Cowgirl Cookies**

3 cups all purpose flour  
1 tablespoon baking powder  
1 tablespoon baking soda  
1 tablespoon Cinnamon  
1 teaspoon Salt  
1 ½ cups butter room temperature  
1 ½ cups granulated sugar  
1 ½ cups brown sugar  
3 Eggs  
1 tablespoon vanilla extract  
3 cups semi-sweet chocolate chips  
3 cups Rolled Oats  
1 1/2 cups sweetened coconut flakes  
2 cups pecans (chopped)  
1 cup raisins (OPTIONAL)

### **INSTRUCTIONS:**

Preheat oven to 350°F.

In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, and salt. Set aside.

In a second bowl, beat the butter on medium speed until smooth. Add the sugar and brown sugar and beat for another 2 minutes. Add the eggs one at a time, beating well after each addition. Mix in the vanilla.

Stir in the flour mixture, blending until just combined. Add the chips, oats, coconut, and pecans and stir until fully incorporated.

Drop by rounded tablespoon onto an ungreased baking sheet, making sure to allow plenty of room between cookies. Bake for 10-12 minutes or until the edges are set and golden brown. (Batch can be split into two -- add optional(!) raisins to dough and bake second batch.)

Allow the cookies to cool on the pan for 1-2 minutes before placing on a cooling rack.