

# Football Season Signature Recipe

## Ingredients

3 cups	All-purpose flour
1 tbsp.	Baking powder
1 tbsp.	Baking soda
1 tbsp.	Cinnamon, ground
1 tsp.	Salt
1 ½ cups	Butter, room temperature
1 ½ cups	Granulated sugar
1 ½ cups	Light brown sugar, packed
3	Eggs
1 tbsp.	Vanilla extract
3 cups	Chocolate chips, semisweet
3 cups	Old-fashioned rolled oats
2 cups	Coconut, sweetened, shredded
2 cups	Pecans, chopped

# Cowboy Cookies

## Directions

1. Heat oven to 350° F. Mix flour, baking powder, baking soda, cinnamon and salt in bowl.
2. In 8-quart bowl, beat butter on medium speed until smooth and creamy, 1 minute. Gradually beat in sugars to combine, 2 minutes. Add eggs, one at a time, beating after each. Beat in vanilla.
3. Stir in flour mixture until just combined. Add chocolate chips, oats, coconut and pecans.
4. For each cookie, drop ¼ cup dough onto ungreased baking sheets, spacing 3 inches apart.
5. Bake in 350° F oven 17 to 20 minutes, until edges are lightly browned; rotate sheets halfway through.
6. Remove cookies to rack to cool.

