

Linda Moran's personal Note: I make it a little healthier: I use **whole wheat flour** instead of white, add **raisins, unsweetened coconut flakes, pecans** and **dark chocolate chips** instead of semisweet. Also I go for the giant version 10 minutes and then flip trays for another 10 minutes

cowboy cookies

Makes about 4 dozen cookies

An old family friend, Sharon Nasti, gave me this recipe many years ago. It is a rib-sticking, hearty oatmeal cookie loaded with coconut, chocolate chips, and nuts.

1 $\frac{2}{3}$ cups unbleached all-purpose flour	2 large eggs, at room temperature
1 teaspoon baking soda	1 tablespoon water
$\frac{1}{2}$ teaspoon baking powder	2 teaspoons pure vanilla extract
$\frac{1}{2}$ teaspoon salt	1 cup unsweetened coconut flakes (not desiccated; available at natural food stores and online)
2 cups old-fashioned (rolled) oats	1 cup (6 ounces) semisweet chocolate chips
1 $\frac{3}{4}$ cups firmly packed dark brown sugar	$\frac{3}{4}$ cup toasted and coarsely chopped pecans
$\frac{1}{2}$ pound (2 sticks) salted butter, at room temperature	

1. Position the oven racks in the top third and center of the oven and preheat the oven to 350°F. Line 2 large rimmed baking sheets with parchment paper or silicone baking mats.
2. In a large bowl, whisk together the flour, baking soda, baking powder, and salt. Stir in the oats. In a large bowl, beat the brown sugar and butter with an electric mixer set on high speed until combined, about 1 minute. Beat in the eggs, water, and vanilla. With the mixer on low speed, mix in the flour mixture, just until combined. Stir in the coconut, chocolate chips, and pecans.
3. Using 2 tablespoons per cookie, drop the dough about 2 inches apart onto the prepared baking sheets. (Or use a 1-ounce food portion scoop to scoop the dough onto the baking sheets.) Refrigerate the remaining dough while you bake the first batch.
4. Bake, rotating the positions of the sheets from top to bottom and front to back halfway through baking, until the cookies are lightly browned around the edges and still slightly soft, 13 to 15 minutes. Do not overbake. Let cool on the baking sheets for 5 minutes. Transfer to a wire cooling rack and let cool completely. Repeat with the remaining dough, on cooled baking sheets.

Giant Cowboy Cookies: I prefer to eat two cookies instead of one giant one, but if you like big cookies, use $\frac{1}{4}$ cup dough per cookie, and space them about 4 inches apart. Bake for about 20 minutes. (Makes about 2 dozen cookies.)