

## Laura Bush's Texas Governor's Mansion Cowboy Cookies

### Ingredients

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon baking soda
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 1/2 cups (3 sticks) butter, at room temperature
- 1 1/2 cups granulated sugar
- 1 1/2 cups packed light-brown sugar
- 3 eggs
- 1 tablespoon vanilla extract
- 3 cups semisweet chocolate chips
- 3 cups old-fashioned rolled oats
- 2 cups sweetened flake coconut
- 2 cups chopped pecans (8 ounces) Walnuts can be used

### Method

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