



GRANDMA ROSIE'S PECAN OAT

My grandmother Rosie was a fabulous home baker. Summer visits to her tiny kitchen in rural Oklahoma were what I looked forward to all year long as a child. She was famous for her pecan pie, coconut cake, and blackberry cobbler, as well as fried chicken and biscuits. I actually don't remember her making cookies – cookies were more my thing that she allowed me to do under her supervision. The flavors of this cookie are ones that remind me of her, my sweet inspiration on many occasions.

Butter, unsalted	4 oz
Brown sugar	1 ¼ cups
Sugar	½ cup
Kosher Salt	¾ tsp
Cinnamon	¼ tsp
Allspice	pinch
Ground Ginger	¼ tsp
Ground Cloves	1/8 tsp
Eggs	2
Vanilla	½ tsp
King Arthur flour	2 cups
Baking soda	1 tsp
Oats	2 cups
Dried Apricots, chopped	1/3 c
Sundried cherries	½ cup
Pecans, toasted, chopped	¾ cup
Coconut, dried shredded	¾ cup
Sea Salt, preferably Murray River	

Mixing: I like to flavor my butter intensely rather than adding spices to the flour so please cream together the butter, both sugars, salt, and spices. This process should take at least a couple of minutes at high speed in a standing mixer (assuming that the butter is room temperature; if not it could take longer).

Combine the eggs and vanilla and add to the butter / sugar mixture. Completely combine these two – this should take three minutes or so more. Finally, add the dry ingredients (flour, oats, baking soda) – mix just until combined, maybe a minute. Now finish with all of the dried fruit and coconut, mix well.

Scrape the entire mixture into a large stainless bowl or a plastic storage container and leave **OVERNIGHT** in the refrigerator. (Do not bake the cookies sooner than overnight; the dough needs to absorb the extra liquid of the eggs and vanilla before baking.)

Preheat your oven for 375 degrees.

You can bake these cookies in batches, over the next few days, as desired.

If you have a scale, each cookie should weigh approx. 1.8 oz. I like to add a few flakes of Murray River Sea Salt to the top before baking. If you aren't a big fan of salty cookies, skip this step. Shape the cookies into patties (like a hamburger patty) and place on a parchment lined sheet pan. Bake for approx. 12 min. Do not over bake.