

# Cowboy Cookies

*Biting into one of these crunchy delights always brings back memories, especially when enjoyed with a cup of Orange Pekoe tea.*

**2 c sifted flour**

*Sift together flour, baking soda, salt, and baking powder. Set aside.*

**1 tsp baking soda**

*Blend together butter and sugars. Add eggs and beat until light and fluffy.*

**½ tsp salt**

**½ tsp baking powder**

*Add flour mixture and mix well. Add rolled oats, vanilla, and chocolate drops. Dough will be crumbly.*

**1 c butter**

*Drop by teaspoonfuls on a greased cookie sheet and bake for 15 minutes at 350°F until golden. If you like your cookies a little chewy, bake for slightly less time.*

**2 eggs**

**1 c white sugar**

**1 c brown sugar, firmly packed**

**2 c rolled oats**

**1 tsp vanilla**

**1 c (about 250g) Cococo semisweet chocolate drops**