



COWBOY COOKIE



 45 minutes

Meal Difficulty

 Serves 4
(2 cookies)



COOKING DIRECTIONS

- 1 Coat two No. 6 Skillets with a thin layer of softened butter. Preheat oven to 375°F.
- 2 Combine 4 ounces softened butter, granulated sugar, and brown sugar in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed until creamy, about 1-2 minutes. Turn the mixer off and scrape down the sides of the bowl. Add egg and vanilla and beat on medium speed, just until incorporated. Scrape down the sides again.
- 3 In a separate bowl, whisk together flour, baking soda, baking powder, cinnamon, and sea salt.
- 4 Slowly add the dry ingredients to the butter-sugar mixture and mix on low speed, just until incorporated.
- 5 Remove bowl from the stand mixer. Using a spatula, fold in pecans, oats, coconut, and chocolate by hand.
- 6 Divide dough evenly among prepared skillets. Transfer to the preheated oven and bake until golden brown and just cooked through, 23-25 minutes. Let cool for 5 minutes, then serve warm from the skillet.

INGREDIENTS

4 oz (1 stick) unsalted butter, at room temp, plus more for the skillets

1/4 c granulated sugar

1/3 dark brown sugar

1 egg

1 1/2 tsp vanilla extract

3/4 cup all-purpose flour

1/4 tsp baking soda

1/4 tsp baking powder

1/2 tsp cinnamon

1/2 tsp fine sea salt

1/2 c chopped pecans

1/2 c old-fashioned oats

1/2 c unsweetened coconut flakes

1/2 cup roughly chopped semisweet chocolate