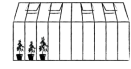


Cowboy Cookies



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AWAKINO STATION

A rustic cookie crammed full of nuts, chocolate, and dried fruit. It's perfect served alongside a hot cuppa straight from the thermos when out on the hill.

Preparation time - 20 minutes

Cook time - 15 minutes

Serves - makes 45 cookies

Ingredients:

- 175g butter
- 1 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups plain white flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup chocolate drops
- 1 1/2 cups rolled oats
- 1 cup desiccated coconut
- 1/2 cup chopped nuts
- 1/2 cup dried fruit (e.g. raisins, chopped apricots, cranberries)

Method:

1. Preheat the oven to 180C
2. In a stand mixer or large mixing bowl, cream the butter and sugars for 5 minutes until creamy and pale.
3. Add the eggs and beat well to combine, then mix in the vanilla extract.
4. Add the flour, baking powder, cinnamon, baking soda and salt and mix until just combined.
5. Stir through the chocolate, rolled oats, coconut, chopped nuts, and dried fruit.
6. With wet hands, roll teaspoons of cookie dough into balls and place on a baking tray.
7. Bake for 10-12 minutes, or until golden brown. Leave to sit for a minute before transferring to a rack to cool completely.

Notes:

- This recipe makes approximately 45 cowboy cookies.
- The dough can also be rolled into balls and frozen for future baking.