

TEXAS COWBOY COOKIES WITH WALNUTS

These Texas Cowboy Cookies are a delicious treat packed with the goodness of oats, chocolate chips, pecans, and walnuts. Perfect for sharing during the holidays, they embody the hearty and bold flavors that Texas is known for.

Ingredients

- 1 cup** unsalted butter, softened
- 1 cup** granulated sugar
- 1 cup** packed light brown sugar
- 2 large eggs
- 1 teaspoon** vanilla extract
- 2 cups** all-purpose flour
- 1 teaspoon** baking soda
- ½ teaspoon** baking powder
- ½ teaspoon** salt
- 1 teaspoon** ground cinnamon
- 2 cups** old-fashioned rolled oats
- 1 cup** semisweet chocolate chips
- 1 cup** chopped pecans
- 1 cup** chopped walnuts
- 1 cup** sweetened shredded coconut (optional)

Directions

1. Preheat your oven to 350°F.
2. Line baking sheets with parchment paper or silicone baking mats.
3. In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
4. Beat in the eggs, one at a time, ensuring each is fully incorporated before adding the next.
5. Stir in the vanilla extract.
6. In a separate bowl, whisk together the flour, baking soda, baking powder, salt, and ground cinnamon.
7. Gradually add the dry ingredients to the butter mixture, mixing until just combined.
8. Stir in the oats, chocolate chips, pecans, walnuts, and shredded coconut (if using).
9. Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart.
10. Bake in the preheated oven for 10–12 minutes, or until the edges are lightly golden and the centers are set.
11. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.



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THE RECIPE



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These Texas Cowboy Cookies with Walnuts are perfect for enjoying with family and friends during the holiday season. Their hearty, nutty flavor and satisfying crunch make them a festive favorite.