

## Cowgirl Cookies



From the kitchen of Angela Moore  
(yields about 4 dozen)

½ cup shortening  
½ cup butter, softened  
1 cup sugar  
1 cup firmly packed brown sugar  
2 eggs  
1 tsp vanilla  
2 cups all purpose flour  
1 tsp baking powder  
1 tsp baking soda  
1 cup regular oats, uncooked  
1 cup cornflakes, crunched up a bit  
1 cup chocolate chips  
½ cup chopped pecans  
½ cup flaked coconut

Preheat oven to 350.

Beat shortening and butter in a large bowl at medium speed with an electric mixer until creamy. Gradually add sugars, beating well. Add eggs, one at a time then add vanilla, mixing well.

Combine flour, baking powder and baking soda; gradually add to creamed mixture, mixing well. Gradually stir in oats, cereal, chocolate chips, pecans, and coconut.

Using a medium cookie dough scoop (1 large tablespoon), drop dough onto cookie sheet, 2 inches apart. Bake at 350 for 10 minutes or until very lightly browned. Remove from oven and let set on cookie sheet for a minute or two then transfer each cookie to a cooling rack to cool.

Notes: This recipe is very easy to double for an extra large batch. The cookies also freeze very well.