

# Laura Bush's Cowboy Cookies

A sweet treat fit for a First Family.

By **Maggie Burch** | Updated on November 20, 2023

 Recipe tested by **Southern Living Test Kitchen**

## Ingredients

- 3 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 Tbsp. baking soda
- 1 Tbsp. ground cinnamon
- 1 tsp. kosher salt
- 1 1/2 cups butter, room temperature
- 1 1/2 cups granulated sugar
- 1 1/2 cups light-brown sugar, packed
- 3 large eggs
- 1 Tbsp. vanilla extract
- 3 cups semisweet chocolate chips
- 3 cups old-fashioned rolled oats
- 2 cups sweetened flake coconut
- 2 cups chopped pecans

## Directions

### Step 1

#### **Combine dry ingredients:**

Heat oven to 350°F. Mix flour, baking powder, baking soda, cinnamon and salt in bowl.

### Step 2

#### **Cream butter and sugar:**

In 8-quart bowl, beat butter on medium speed until smooth and creamy, 1 minute. Gradually beat in sugars to combine, 2 minutes. Add eggs, one at a time, beating after each.

Beat in vanilla. Stir in flour mixture until just combined. Add chocolate chips, oats, coconut and pecans.

### Step 3

#### **Scoop cookie dough:**

For each cookie, drop 1/4 cup dough onto ungreased baking sheets, spacing 3 inches apart.

## Step 4

### Bake cookies:

Bake in 350°F oven 17 to 20 minutes, until edges are lightly browned; rotate sheets halfway through. Let cookies cool 10 minutes on baking sheet, then remove cookies to rack to cool.

### Tip

**Recipe update June 2022:** This recipe yields 24 large cookies—the recipe calls for 1/4 cup of dough per cookie. Some might even call these cowboy cookies *giant*. The measurements for baking powder and baking soda (1 tablespoon of each) are correct in ratio to the amount of flour.

## Frequently Asked Questions

### Why are my cookies flat?

Flat cookies are often caused by some part of the baking process getting too hot. Baking sheets that are being swapped out of the oven and not allowed to cool in between batches can turn cookies into pancakes, as well as dough that gets too warm in summer kitchens or ovens that are just set too high.

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### Why are cookies over- or underbaked?

This recipe calls for 1/4 of a cup of dough per cookie—that makes one giant cookie. Before removing them from the oven, look for cookies with a golden-brown exterior and edges that look set. The cookies will bake on the tray after you pull them out, so a little wiggle in the middle is fine. Allow them to rest on the tray for several minutes before moving them to a cooling rack.

*Additional reporting by* **Alexandra Emanuelli**