

FROM THE KITCHEN OF...

BIRDY PRETZELS

COWBOY COOKIES

INGREDIENTS

8	OZ	BUTTER, SOFTENED
210	GRAMS	SUGAR
228	GRAMS	BROWN SUGAR
2		EGGS
10	ML	VANILLA
300	GRAMS	FLOUR
1	TSP	BAKING SODA
½	TSP	BAKING POWDER
¼	TSP	SALT
200	GRAMS	OATS
70	GRAMS	CORNFLAKES
160	GRAMS	CHOCOLATE CHIPS
160	GRAMS	BUTTERSCOTCH CHIPS

SERVINGS:
36 COOKIES
TIME TO PREP:
15 MINUTES
COOK TIME:
9 MINUTES
COOK TEMPERATURE:
350°

DIRECTIONS

- **PREHEAT YOUR OVEN TO 350°F. LINE BAKING SHEETS WITH PARCHMENT PAPER.**
- **IN A MIXING BOWL COMBINE BUTTER, SUGAR, & BROWN SUGAR, AND MIX ON MEDIUM HIGH FOR 3 MINUTES.**
- **ADD EGGS, & VANILLA, MIX UNTIL SMOOTH.**
- **COMBINE FLOUR, BAKING SODA, BAKING POWDER, AND SALT, THEN GRADUALLY ADD TO SUGAR MIXTURE UNTIL FULLY INCORPORATED.**
- **ADD THE OATS, CORNFLAKES, CHOCOLATE CHIPS AND BUTTERSCOTCH CHIPS, AND STIR UNTIL EVENLY MIXED IN DOUGH.**
- **SCOOP DOUGH USING THE B&P "SMALL COOKIE SCOOP" OR 2 OZ. BALLS AND PLACE ON BAKING SHEETS.**
- **BAKE 6 MINUTES, ROTATE AND BAKE FOR AN ADDITIONAL 3 MINUTES OR UNTIL EDGES ARE LIGHTLY GOLDEN BUT CENTERS STILL LOOK SOFT.**
- **COOL ON THE SHEET UNTIL READY TO TRANSFER. STORE IN AN AIRTIGHT CONTAINER.**

TIPS & TRICKS

- ✓ **THE CORNFLAKES PROVIDE THE PERFECT CRUNCH, SO MAKE SURE YOU DON'T STIR THE DOUGH TOO MUCH AFTER ADDING THEM!**
- ✓ **MAKE THEM YOUR OWN: REPLACE THE CHIPS WITH YOUR FAVORITE ADD-INS! LIKE DRIED FRUIT, NUTS, OR COCONUT...**