

Cowboy Cookies Dry Cookie Mix

Description

An “everything but the kitchen sink” cookie featuring oatmeal, chocolate chips, shredded coconut, and chopped pecans. This is a dry cookie mix - just add eggs, vanilla, and butter at home. Makes 2 dozen cookies.

Cooking Instructions

This dish includes 1 part: Dry Cookie Mix.

Note: Eggs, butter, and vanilla are not included and are added at home.

Cookie Mix: Store in a cool, dry place. Prepare or freeze within 4 months. Preheat oven to 350F – it is very important for oven to be fully preheated! Empty cookie mix into a large bowl. Sometimes the brown sugar hardens a little bit. Use your hands to blend all of the dry mix ingredients together completely. Add 1 + 1/4 stick softened butter, 1 egg, and 1/2 tsp vanilla. Mix well. You may want to use your hands – keep kneading until the mix becomes dough-y! Line a baking sheet with parchment paper, or grease it with non-stick spray or butter. Lay walnut-sized balls of dough 2 inches apart on cookie sheet. Bake 14-15 minutes. Remove from oven. Let cool.

Pro Tip #1: If you have time, cover the dough and let it rest overnight in the fridge before baking cookies – this results in an even more delicious cookie!

Pro Tip #2: Freeze cookie dough balls – they may need a few more minutes in the oven, but will bake perfectly from frozen!

Serving Suggestions: An ice-cold glass of milk.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Nutritional Information

Assumes 2 dozen cookies in batch.

Per Serving (2 Cookies)– Prepared According to Instructions at Home: Nutritional information coming soon.

Contains: Wheat. Nuts. (Dairy and eggs added at home.)

Ingredients: oats, flour, chocolate chips, chopped pecans, shredded coconut, brown sugar, sugar, baking powder, baking soda, salt.

Ingredients Added at Home: eggs, butter, vanilla.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 2 cookies per serving.



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