

# Cowgirl Cookies



*Believe it or not you CAN make a delicious and satisfying cookie using only whole wheat flour. This cookie has it all: nuts, oats, chocolate chips and dried fruit!*

YIELD	PREP TIME	TOTAL TIME
24 COOKIES	20 MIN	40 MIN

## INGREDIENTS

1 each	Egg, large
¾ tsp	Vanilla Extract
2 Tbsp	Raisins or Dried Cranberries
¼ cup	Sugar, granulated
½ cup	Brown Sugar
½ cup	Butter, unsalted, softened
½ tsp	Salt, fine
¾ tsp	Baking Powder
½ tsp	Baking Soda
¾ cup	Whole Wheat Flour
¼ cup	Pecans (or any nut), toasted, chopped
1 ½ cup	Old-Fashioned (rolled) Oats
1 cup (6 oz)	Chocolate Chips (semi-sweet or dark)

## CHEF'S NOTES

These cookies are great to gift for the holidays either baked or as raw dough.

To gift the dough, split the dough in half. Roll into a 2-inch wide log. Wrap in saran wrap. Then wrap in wrapping paper or parchment paper longer than the log. Use ribbons to tie off each side of the log (like a tootsie roll). Pre-made dough will keep in the refrigerator for 3 days or 1 month in the freezer.

## DIRECTIONS

1. Gather all necessary equipment and ingredients. Preheat oven to 350°F. Line a large baking sheet with parchment paper.
2. In a small bowl, add the egg and vanilla extract, mix until combined. Add the raisins to the mixture and allow to soak for 5- 10 minutes.
3. In a large bowl, beat together the sugars, butter and salt until light and fluffy. Add the egg mixture and beat until combined. Sprinkle baking powder and baking soda over batter and beat until very well-combined. Scrape down the bowl. Add the whole wheat flour, nuts, oats, and chocolate to the batter. Continue to mix until the flour disappears.
4. Scoop the mixture onto the lined baking sheet by using a heaping tablespoon. Bake for 10 - 14 minutes. Cookies will be golden brown all over. Remove from oven and let the cookies rest on the baking sheet for 5 minutes before transferring them to a cooling rack.



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