

## Cowboy Cookies

*Recipe courtesy of the Maine Course Culinary Team at the University of Southern Maine*

<b>Ingredient</b>	<b>Quantity (Yield: 45 1oz)</b>	<b>Quantity (Yield: 90 1oz)</b>
Margarine	7 oz	14 oz
Sugar	6 oz	12 oz
Brown Sugar	5 oz	10 oz
Eggs	3 oz	6 oz
Vanilla	1 tsp	2 tsp
Maine Grains pastry flour	5 oz	10 oz
Maine Grains 86% flour	4 oz	8 oz
Baking Powder	½ teaspoon	1 tsp
Baking Soda	¾ teaspoon	1 ½ teaspoon
Salt	½ teaspoon	1 teaspoon
Maine Grains oats	5 oz	10 oz
Chocolate Chips	10 oz	1 lb 4 oz

### Directions:

Cream margarine and sugars. Add eggs and vanilla, cream until light.

Weigh out flours and add soda, baking powder, and salt. Blend into creamed mixture.

Mix in oats and chocolate chips.

Portion 1 oz portions onto pans. Bake or freeze.

Bake at 360 F for 13-15 minutes. Allow pre-scooped frozen cookies to thaw before baking.