

From the kitchen of R.L. Smith

Chocolate Chunk Oatmeal Coconut Cookies

(aka Cowboy Cookies)

- 1 cup Virgin coconut oil* (or unsalted butter, softened)
- 1 cup Packed light brown sugar
- 6 tbs. White granulated sugar (1/4 cup plus 2 tbs)
- 2 Large eggs
- 1 1/2 tsp. Vanilla
- 1 cup All-purpose flour
- 1/2 tsp. Baking soda
- 1/2 tsp. Salt
- 2 1/4 cups Old-fashioned oats
- 1 1/2 cups Packaged finely shredded unsweetened coconut**
(or unsweetened fine flake coconut. I use 3/4 cup flaked and 3/4 cup finely shredded macaroon coconut)
- 11.5-oz. pkg NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Chunks
- 1 cup Raw almonds with skins, toasted, cooled, and chopped

Preheat oven to **350°**

In a large bowl, combine the oatmeal, coconut, chocolate chunks and (cooled) chopped toasted almonds. Set aside.

Beat together butter and sugars in a bowl with an electric mixer at high speed until fluffy. Add eggs and beat until just blended, then beat in vanilla. Combine flour, baking soda, and salt and add at low speed until just blended. Stir in oatmeal, coconut, chocolate chunk, and toasted almond mixture.

Arrange 1/4-cup mounds of cookie dough about 3 inches apart on a baking sheet (6 cookies per sheet), then **gently pat down each mound of dough to about 1/2 inch thick**. Bake on upper rack of oven 11 to 12 minutes total or until edges are golden brown. (don't over bake!)

Cool cookies on cookie sheet 10 minutes, then transfer with a spatula to racks to cool completely.

Cooks' notes:

- Toast raw almonds in a shallow baking pan in a 350°F oven until golden, 5 to 10 minutes.

* Since coconut oil is a solid most of the time at room temperature or when refrigerated, it can be used as a butter or margarine substitute for spreads or for baking. Be sure to use **virgin** coconut because non-virgin coconut oil has the coconut taste removed from it during processing.