

Everything Cookie Recipe

INGREDIENTS

- 2 $\frac{3}{4}$ c flour
- 1 tbs baking powder
- 1 tbs baking soda
- 1 tsp cinnamon
- 1 tsp salt
- 1 $\frac{1}{2}$ c butter, 3 sticks room temperature
- 1 c sugar
- 1 $\frac{3}{4}$ c light brown sugar
- 3 eggs
- 1 tbs vanilla
- 3 c chocolate chips
- 3 c oatmeal
- 2 c coconut flakes
- 2 c chopped pecans



INSTRUCTIONS

Mix dry ingredients with a whisk: flour, baking powder, cinnamon & salt. Set aside. In another bowl, with mixer, beat butter and sugar for 3 minutes on high. Once well whipped, crack 1 egg at a time, mixing after each egg.. Then, add vanilla and beat till all is incorporated. Beat dry ingredients into wet ingredients. Then, hand stir oatmeal. Add coconut and mix. Lastly, add chocolate chips and pecans.

Preheat oven to 350*. Place parchment paper on cookie sheet and place 1 heaping tablespoon of dough to fill cookie sheet. Bake for ~ 9-12 minutes, dependent on the size of your cookie. The cookie should be a bit soft in the center. Let the cookie rest on the cookie sheet for ~5 minutes then transfer to a cooling rack.