## **Cowboy Cookies**

## **Ingredients**:

- 1 cup all purpose flour
- ½ tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- ½ tsp cinnamon
- ½ cup butter, softened
- ½ cup white sugar
- ½ cup packed brown sugar
- 1 egg
- ½ tsp. vanilla extract
- 1 cup rolled oats
- ½ cup semisweet chocolate chips

## **Directions:**

- 1. Preheat oven to 350 degrees. Grease baking sheets. Put together the flour, baking powder, baking soda, and salt. Set aside.
- 2. In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Beat in the egg then stir in the vanilla. Gradually stir in the flour ingredients. Stir in the rolled oats and chocolate chips. Drop by rounded teaspoonful's onto the prepared baking sheets.
- 3. Bake for 8-10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing.

Yield 18 cookies