Wyoming Cowboy Cookies  

**YIELD:** 6 dozen.

**Ingredients**

- 1 cup sweetened shredded coconut
- 3/4 cup chopped pecans
- 1 cup butter, softened
- 1-1/2 cups packed brown sugar
- 1/2 cup sugar
- 2 large eggs, room temperature
- 1-1/2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups old-fashioned oats
- 2 cups (12 ounces) chocolate chips

**Directions**

1. Place coconut and pecans on a 15x10x1-in. baking pan. Bake at 350° for 6 to 8 minutes or until toasted, stirring every 2 minutes. Set aside to cool.

2. In a large bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla; beat well. Combine the flour, baking soda and salt. Add to creamed mixture; beat well. Stir in the oats, chocolate chips and toasted coconut and pecans.

3. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350° about 12 minutes or until browned. Remove to wire racks to cool.