**Brown Butter Cowboy Cookies**

**Ingredients**

* 1 ½ cups (3 sticks) Unsalted Challenge Butter
* 3 cups all-purpose flour
* 1 tablespoon baking powder
* 1 tablespoon baking soda
* 1 tablespoon ground cinnamon
* 1 teaspoon salt
* 1 ½ cups granulated sugar
* 1 ½ cups packed light-brown sugar
* 3 eggs
* 1 tablespoon vanilla
* 3 cups semisweet chocolate chips
* 3 cups old-fashioned rolled oats
* 2 cups unsweetened flake coconut
* 2 cups chopped pecans

**Directions**

1. Place butter in a pan over medium high heat. Cook until butter begins to smell nutty, and brown pieces start to form. Remove from heat and refrigerate until solid.
2. Preheat the oven to 350 degrees.
3. Mix flour, baking powder, baking soda, cinnamon and salt in a bowl.
4. In a very large bowl, beat browned butter with an electric mixer at medium speed until smooth and creamy. Gradually beat in sugars, and combine thoroughly.
5. Add eggs one at a time, beating after each. Beat in vanilla.
6. Stir in flour mixture until just combined. Stir in chocolate chips, oats, coconut and pecans.
7. For each cookie, drop 1/4 cup dough onto ungreased baking sheets, spacing 3 inches apart.
8. Bake for 15 to 17 minutes, until edges are lightly browned. Remove cookies from the rack to cool.

Makes 3 ½ dozen cookies

**Chef Tip:** Using a cookie scoop will help maintain a consistent cookie size, and cookies will bake evenly. If a thick, taller cookie is desired, place dough on a cookie sheet into the refrigerator before baking for 15 minutes.