

Lemon Cowboy Cookies

Ingredients:

- 1/2 cup butter, softened to room temperature
- 1/2 cup vegetable shortening
- 2/3 cup brown sugar
- 1 cup sugar
- 2 eggs
- 2 teaspoons lemon extract
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 cups crisp rice cereal
- 1/2 cup unsweetened flaked coconut*
- 1/2 cup candied diced lemon peel
- 1/2 cup rolled oats



Directions:

Preheat the oven to 350 degrees. Prepare cookie sheets with silicone baking mats or with parchment paper.

In a large mixing bowl cream together the butter and vegetable shortening. Add both the brown sugar and white sugar and beat until light and fluffy. Add the eggs and lemon extract, beating until the eggs have been completely mixed in well.

Measure the flour, baking soda, baking powder, and salt into a separate bowl. Mix it lightly and then add the dry ingredients to the butter mixture. Mix well, scraping down the sides of the bowl as needed.

Fold in the rice cereal, coconut, candied lemon peel and oats.

Roll the cookie dough balls approximately 1.5 inches in size and space at least 2 inches apart on the prepared cookie sheets.

Bake the cookies at 350 degrees for 9-11 minutes or until the edges have begun to turn golden brown. Allow the cookies to rest for 2 minutes on the baking sheet before removing to a wire rack to cool completely. Store in an air-tight container at room temperature.