

Cowboy Cookies

Ingredients Needed:

1/2 cup butter or margarine
1 egg
1 teaspoon vanilla

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, mix together 1/2 cup melted butter or margarine, 1 egg, and 1 teaspoon of vanilla. Stir in the entire contents of the jar. You may need to use your hands to finish mixing. Shape into walnut sized balls. Place 2 inches apart on prepared cookie sheets.
3. Bake for 11 to 13 minutes in preheated oven. Transfer from cookie sheets to cool on wire racks.

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