

COWBOY COOKIE RECIPE

DU FAMILY PICNIC 2025



INGREDIENTS:

- (1) CUP SALTED BUTTER, DIVIDED
- (1) CUP PACKED BROWN SUGAR
- (1/2) CUP GRANULATED SUGAR
- (2) LARGE EGGS
- (2) TSP. VANILLA EXTRACT
- (2) CUPS ALL-PURPOSE FLOUR
- (1) TSP. BAKING SODA
- (1/2) TSP. GROUND CINNAMON
- (1 1/2) CUPS OLD-FASHIONED ROLLED OATS
- (1) CUP CHOPPED PECANS
- (1) CUP COCONUT FLAKES
- (2) CUPS CHOCOLATE CHIPS
- FLAKY SALT, FOR SPRINKLING

INSTRUCTIONS:

- IN A MEDIUM SAUCEPAN, BROWN 1/2 CUP OF BUTTER BY MELTING IT OVER MEDIUM HEAT, THEN LETTING IT COOK AND BUBBLE FOR AN ADDITIONAL 3 TO 5 MINUTES, OR UNTIL THE FOAM AND BUTTER UNDERNEATH IS GOLDEN BROWN. IMMEDIATELY TRANSFER IT TO A LARGE, HEATPROOF MIXING BOWL AND SWIRL A FEW TIMES TO HELP STOP THE BROWNING. LET IT COOL TO ROOM TEMPERATURE, ABOUT 30 MINUTES. MEANWHILE, ALLOW THE REMAINING 1/2 CUP OF BUTTER TO SOFTEN.
- PREHEAT THE OVEN TO 350° F.
- TO THE BROWNEED BUTTER, ADD THE SOFTENED 1/2 CUP OF BUTTER, BROWN SUGAR, AND GRANULATED SUGAR. USING A STAND OR HAND MIXER, BEAT ON MEDIUM-HIGH SPEED UNTIL THE MIXTURE HAS LIGHTENED IN COLOR AND TEXTURE, 2 TO 3 MINUTES. REDUCE THE MIXER SPEED TO LOW. ADD THE EGGS AND VANILLA, AND BEAT UNTIL SMOOTH, SCRAPING THE SIDES AND BOTTOM OF THE BOWL AS NEEDED.
- IN ANOTHER MEDIUM BOWL, WHISK TO COMBINE THE FLOUR, BAKING SODA, AND CINNAMON. ADD THE FLOUR MIXTURE TO THE BUTTER MIXTURE IN 3 PARTS, MIXING ON LOW SPEED UNTIL FULLY INCORPORATED AFTER EACH ADDITION. SCRAPE THE SIDES AND BOTTOM OF THE BOWL AS NEEDED. ADD THE OATS, PECANS, COCONUT FLAKES, AND CHOCOLATE CHIPS, AND MIX ON LOW SPEED OR STIR WITH A SPATULA TO COMBINE.
- LINE TWO LARGE BAKING SHEETS WITH PARCHMENT PAPER. USING A 2 TABLESPOON COOKIE SCOOP, DROP COOKIE DOUGH ONTO THE BAKING SHEET, LEAVING ABOUT 2 INCHES OF SPACE BETWEEN EACH COOKIE. BAKE FOR 12 TO 14 MINUTES, OR UNTIL GOLDEN BROWN AND DRY IN APPEARANCE ON TOP. LET THE COOKIES COOL FOR 2 MINUTES ON THE BAKING SHEET, THEN TRANSFER TO A COOLING RACK TO COOL COMPLETELY. SPRINKLE WITH FLAKY SALT.

SPARKLING CHERRY LEMONADE RECIPE

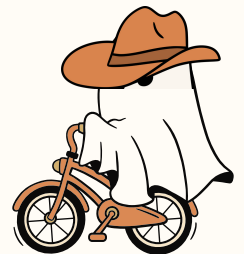
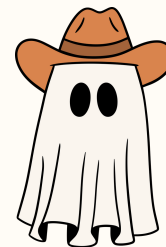
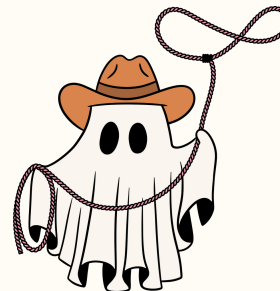
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INGREDIENTS:

- 1 CUP LEMONADE
- ½ CUP LIME FLAVORED SPARKLING WATER
- 1-2 TABLESPOON(S) GRENADINE (TO TASTE)
- FILL REMAINING CUP WITH ICE
- CHERRIES & LIME WEDGES TO GARNISH OPTIONAL

INSTRUCTIONS:

- POUR LEMONADE, LIME SPARKLING WATER, AND GRENADINE (IF USING) IN A GLASS. MIX WELL.
- ADD ICE TO GLASS.
- TOP OFF WITH ANOTHER SPLASH OF SPARKLING WATER OR A SQUEEZE OF FRESH LIME, IF DESIRED.
- GARNISH WITH A CHERRY OR LIME.



PEACH ICED TEA RECIPE

DU FAMILY PICNIC 2025



INGREDIENTS:

- 1 CUP UNSWEETENED TEA (COOL)
- 1-3 SCOOPS PEACHES
- 1-2 TABLESPOONS CLASSIC OR PEACH SYRUP
- 1-2 SPRIGS FRESH MINT LEAVES (MUDDLED TO TASTE)
- 1-2 LEMON WEDGES SQUEEZED OR TO GARNISH
- ICE

INSTRUCTIONS:

- ADD TEA, FRESH PEACHES, PEACH OR CLASSIC SYRUP, AND MINT LEAVES. MIX WELL.
- ADD ICE TO GLASS.
- TOP OFF WITH JUICE OF 1-2 LEMON WEDGES, OR LEMON AND MINT TO GARNISH

