



MILE HIGH **DIY**

— BAKING *with* VISIT DENVER —
and Victory Love + Cookies

Kristy Greenwood Bortz of Victory Love + Cookies is an entrepreneur, philanthropist, cancer survivor, and perhaps most importantly, the mastermind behind some of Denver's most delicious baked goods. Find the recipe for her Grandma Rosie's Pecan Oat Cookies below.

Victory Love + Cookies

GRANDMA ROSIE'S PECAN OAT



INGREDIENTS

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|--------------------------|--|
| 1 cup unsalted butter | 1/2 tsp vanilla extract |
| 1 1/4 cups brown sugar | 2 cups all-purpose flour |
| 1/2 cup granulated sugar | 1 tsp baking soda |
| 3/4 tsp. salt | 2 1/2 cups oats |
| 1/4 tsp. cinnamon | 3/4 cup toasted pecans, chopped finely |
| 1/4 tsp. ginger | 1/2 cup dried cherries |
| 1/8 tsp. clove | 1/3 cup dried apricots |
| Pinch of allspice | 3/4 cup shredded coconut |
| 2 eggs | |

START THESE THE NIGHT BEFORE!

Cream together butter, brown sugar, granulated sugar, salt and spices until smooth. Add the eggs and vanilla and mix for three minutes. In a separate bowl, combine flour, baking soda and oats. Add to the butter mixture and blend until just combined. Add the pecans, dried fruit and coconut. Mix well. Cover and chill overnight in the refrigerator. Preheat the oven to 375°. Scoop onto a baking sheet in large tablespoons. Bake for approximately 12 minutes – they should not be overly brown. Enjoy!