



# MILE HIGH MONDAYS

## BAKING NIGHT!

*with* Victory Love + Cookies

Kristy Greenwood Bortz is an entrepreneur, philanthropist, cancer survivor, and perhaps most importantly, the mastermind behind some of Denver's most delicious baked goods. Kristy founded Victory Love + Cookies in 2008 with a mission of "spreading love and light, sugar and flavor." Since you can't come to Denver and try Kristy's creations for yourself right now, we thought we'd send some sugar and love directly to your inbox. As Kristy says, cookies can spread "feelings of love, connection, security and joy", which we could all use a little more of these days. Find Kristy on Instagram: [@victorylovecookies](#)

Victory Love + Cookies

## GRANDMA ROSIE'S PECAN OAT

### INGREDIENTS

- |                          |  |
|--------------------------|--|
| 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!