

HANDFUL COOKIES RECIPE

A cookie you can feel good about

INGREDIENTS

2/3 cup (10 ½ Tbsp) room temperature butter	¾ cup whole wheat flour
2/3 cup brown sugar	¼ cup wheat germ
2 eggs, fresh from the backyard (no chickens in your backyard? get some!)	½ tsp salt
1 tsp real vanilla extract	1 tsp baking soda
1 ½ cups quick cooking oats	
¾ cup all-purpose flour	

LET'S MAKE IT!

Preheat oven to 375 degrees.

Cream butter and sugar together until light and fluffy.

Add eggs and vanilla and mix.

Add all remaining ingredients and stir until just mixed.

Drop by spoonful onto parchment-lined cookie sheet (makes clean-up a breeze).

Bake 10-12 minutes or until lightly browned on top.

These cookies freeze well, so I usually make a double batch and freeze half.