

Whole Grain Breakfast Cookies

adapted from www.prudencepennywise.blogspot.com

Ingredients

5 Tbsp softened butter
3 Tbsp canola oil
1/2 c. packed brown sugar
2 tsp. vanilla
1 egg
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/2 tsp. baking soda
1/2 tsp. baking powder
1 c. whole wheat flour
1 1/2 c. quick oats
1/4 c. wheat germ
1 c. combination of raisins & craisins (or white chocolate chips)



Directions

1. Preheat oven to 350 degrees.
2. Combine butter and sugars in medium bowl, creaming until fluffy.
3. Add vanilla and eggs.
4. Stir in salt, cinnamon, powder, and soda. Stir in wheat flour, then oats, and then wheat germ.
5. Stir in cranberries and raisins (white chocolate chips).
6. Roll into 1 inch balls and place on cookie sheets with at least two inches of space between them.
7. Bake for about 10-12 minutes.

*Don't let them get too brown, unless you like them crunchy. Bake until barely brown on the edges. Cool a couple minutes on the tray before transferring to the rack.

Makes about 36 cookies.