



Granola Cookies

Recipe Source: www.marthastewart.com

Yield: About 3 dozen cookies

Ingredients:

- 1/4 cup canola oil
- 1/4 cup butter
- 3/4 cup packed brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/2 cup white whole flour
- 3/4 cup all-purpose flour
- 1/2 tsp baking soda
- 1 tsp salt
- 1/2 cup old-fashioned rolled oats
- 1/4 cup ground flaxseeds
- 1/2 cup hulled pumpkin seeds (pepitas), unsalted
- 3/4 cup large unsweetened coconut flakes
- 5 oz bittersweet or semisweet chocolate, chopped (about 1 cup)
- 1 cup dried cherries or cranberries, chopped

Steps:

- Preheat oven to 350°.
- Beat oil, butter, and brown sugar in a bowl on medium speed until well combined, about 3 minutes. Beat in eggs and vanilla.
- Add remaining ingredients and stir until well combined. Refrigerate dough until firm, about 1 hour.
- Drop tablespoons of dough 2 inches apart on parchment-lined baking sheets. Bake until just barely golden, 8-10 minutes. Let cookies cool for a few minutes on cookie sheet then remove to a wire rack to finish cooling.
- Cookies can be stored at room temperature up to 2 days.

Tips from the Test Kitchen: Feel free to play around with what you mix in to this cookie – it can be very versatile! Try other dried fruits, chopped nuts, sunflower seeds, chia seeds, etc.

Nutritional Facts (per serving): Calories: 122, Carbohydrates: 16 grams, Protein: 2 grams, Total Fat: 6 grams, Saturated Fat: 2 grams, Cholesterol: 14 mg, Sodium: 104 mg, Fiber: 1 gram, Total Sugars: 11 grams.