

Whole Wheat Oatmeal Cookies

A soft whole wheat cookie with oatmeal, sweetened with molasses and honey

Yield:

3-4 dozen cookies

Ingredients:

1 1/2 cups whole wheat flour
1/2 cup brown rice flour (or whole wheat flour)
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1 1/4 cups rolled oats
6 tablespoons butter, softened
2 eggs
1/2 cup honey
1/4 cup molasses
1 teaspoon vanilla
1-2 cups (total) chocolate chips, nuts, or sunflower seeds, optional

Instructions:

1. Combine flour, baking powder and soda, cinnamon, and oats. Set aside.
2. In a large mixing bowl, cream butter, eggs, honey, molasses, and vanilla. Add dry ingredients and mix, using hands if needed. Add any optional ingredients and drop by teaspoonful onto lightly greased cookie sheets, or, roll dough into balls and press lightly.
3. Bake at 350 degrees for 15 minutes, or until cookies are done. Remove from oven, wait 5 minutes, and then remove to wire rack to cool.



This recipe is from Tammy's Recipes.