Chocolate/Granola Cookies

Recipe from the kitchen of B. Washburn - October 1981

Makes around 5 dozen 3" cookies

Ingredients

Group #1

- 1 cup butter or margarine, softened
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 eggs
- 1 tsp vanilla

Group #2

- 2 3/4 cups sifted whole wheat flour
- 1/4 cup wheat germ
- 1 cup uncooked granola
- 1 tsp baking soda
- 1 tsp salt
- 12 oz chocolate chips
- 1 cup sunflower seeds

Instructions

Cookies

1. Cream together Group #1 ingredients until well combined.
2. Sift together the dry ingredients in Group #2, then add to the creamed mixture and mix well.
3. Bake at 375°F for about 10 minutes or until lightly brown.

Bar Variation

1. Add 1 package baby marshmallows to the mixture.
2. Press mixture into a 13 1/2 x 9" pan.
3. Bake at 375°F for twenty minutes or until done.
4. Cut in squares and serve.

Chocolate/Granola Cookies

10/81 B. Washburn's

#1
- 1 c. butter or marg. softened
- 1 c. granulated sugar
- ½ c br sugar, packed
- 2 eggs
- 1 t vanilla

#2
- 2¾ c. sifted whole wheat flour
- ¼ c. wheat germ
- 1 c. uncooked granola
- 1 t. baking soda
- 1 t. salt
- 12 oz choc chips
- 1 c. sunflower seeds

Cream together #1, add #2 and mix well (sift together)
Bake at 375°F for about 10 minutes or until lightly brown.
Makes around 5 dozen 3" cookies.

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add 1 pkg baby marshmellows, press mixture into 13½ x 9" pan
bake @ 375°F for twenty minutes or until done. Cut in
squares and serve.

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