

# GRANDMA HUDSON'S GRANOLA COOKIES

(Barb Schoener)

No need to re-type this recipe – the printing is so perfect! And the advice at the bottom is well worth noting!

GRANDMA HUDSON'S GRANOLA COOKIES  
JOHNNY'S FAVORITE.

x6

1 CUP BUTTER OR MARGARINE	250 mL
3/4 CUP BROWN SUGAR	175 mL
3/4 CUP WHITE SUGAR	175 mL
1 TSP. VANILLA	5 mL
2 EGGS	
1 CUP WHOLE-WHEAT FLOUR	250 mL
1 CUP WHITE FLOUR	250 mL
1 TSP. BAKING POWDER	5 mL
1 TSP. BAKING SODA	5 mL
1 CUP COCONUT	250 mL
1 CUP OATMEAL	250 mL
1 CUP RICE KRISPIES	250 mL
1 CUP RAISINS	250 mL
1 CUP CHOCOLATE CHIPS	250 mL
3/4 CUP SUNFLOWER SEEDS	175 mL
1/2 CUP SESAME SEEDS	125 mL
1/3 CUP FLAX SEEDS (OPTIONAL)	75 mL
1/3 CUP WHEAT GERM	75 mL

PREHEAT OVEN TO 350°F. IN A LARGE MIXING BOWL, BEAT TOGETHER BUTTER, SUGARS, VANILLA AND EGGS. ADD FLOURS, BAKING POWDER AND BAKING SODA. CONTINUE BEATING UNTIL WELL-BLENDED. ADD REMAINING INGREDIENTS. MIX WELL. ROLL INTO BALLS AND PLACE ON GREASED COOKIE SHEET AND FLATTEN WITH A FORK. BAKE AT 350°F FOR 10 MINUTES. MAKES DOZENS.

NEVER PLAY LEAPFROG WITH A UNICORN.