

Great Granola Cookies

1/3 cup sunflower oil
2/3 cup brown sugar
3 egg whites, beaten
1 teaspoon vanilla

1 cup whole wheat pastry flour
1 cup rolled oats
3/4 teaspoon baking soda
1 cup *Great Granola**

- Preheat oven to 350°.
- In a large mixing bowl, combine sunflower oil, sugar, egg whites, and vanilla. Set aside.
- In a medium bowl, combine the pastry flour, rolled oats and baking soda.
- Blend the flour/oat mix to the wet mixture.
- Gently fold in the *Great Granola*.
- Drop rounded teaspoons full of dough onto greased baking sheets placing them 2 inches apart. Gently press down onto each cookie to flatten slightly.
- Bake 350° 10 to 12 minutes or until golden brown.

Optional: You may wish to add 1/2 cup mini chocolate chips or 1/2 cup shredded sweetened coconut to the dough before baking.

*If these Natural Ovens products are not available in your store, contact customer service.

