

GREAT HARVEST TRAIL MIX COOKIES

Suggested breads:

- Great Harvest Trail Mix

1/2 stick unsalted butter, softened

1/8 cup shortening

1/2 cup firmly packed brown sugar

1 large egg

1/2 tsp baking soda dissolved in 1 Tbs of warm water

1/2 cup plus 2 Tbs flour

1/2 tsp salt

1/2 tsp vanilla

1-1/2 cup old fashioned rolled oats

2 cups Great Harvest Trail Mix

In a bowl cream butter and shortening with sugar and beat in the egg, the baking soda mixture, flour, salt and vanilla. Stir in the oats, and trail mix. Drop rounded tablespoons of the dough about 4 inches apart onto nonstick baking sheets and with a fork flatten and spread each mound in the middle, about 3 inches in diameter.

Bake the cookies in batches in the middle of the oven at 375 for 8-10 minutes or until golden. Cool. They can be frozen.

These are great cookies and work wonderfully as energy bars.

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