



Cookies - Granola

Makes: 50+ child servings (80 cookies)

Ingredients

Imperial Measurement	Ingredient	Metric Measurement
1 cup	margarine	250 mL
1 ⅓ cups	brown sugar	325 mL
4	eggs, beaten	4
2 tsp	vanilla	10 mL
2 tsp	baking powder	10 mL
2 cups	whole wheat flour	500 mL
1 tsp	cinnamon, ground	5 mL
6 cups	granola (recipe included)	1.5 L

Instructions

1. Preheat oven to 350°F (180°C).
2. Using a stand or hand mixer, cream margarine and sugar until smooth.
3. Add eggs and vanilla. Mix well.
4. In another bowl, combine flour, baking powder, and cinnamon.
5. Add flour mixture to wet ingredients. Fold in granola.
6. Using a small scoop (size 40), arrange cookies on parchment-lined baking sheets.
7. Bake for 12 - 15 minutes or until golden.

Note: Extra cookies can be frozen.

Nutrition Information Per Cookie (25 g)

Calories	100
Fat	4.5 g
	Saturated 0.5 g
	+ Trans 0 g
Sodium	50 mg
Carbohydrates	14 g
	Fibre 2 g
	Sugars 5 g
Protein	2 g
Calcium	20 mg
Iron	0.5 mg

Food Guide Servings

½ Grain Product