

The Last Cookie

Printable Art and Recipe

From Hearth and Caravan



Ingredients:

2 Cups Whole wheat Flour
1 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
1/2 tsp. cinnamon
1/2 cup of honey OR 1 cup sucanat (or white sugar if those aren't an option, but they are not as good with white sugar!)
1 stick of butter, softened (I always use butter, but I'd bet coconut oil would work for vegans)
2 eggs (can use 1 egg if low on eggs, or a flax egg if vegan or out of eggs)
1.5 cups of leftover oatmeal (I never measure and simply use whatever is left, somewhere between 1 and 3 cups)
Chocolate Chips and walnuts, or any assorted dried fruits, nuts, or other add-ins

Directions:

These are super simple! Just mix them up, scoop them out and bake at 375 degrees for 12-15 minutes. My first batch usually takes 15 minutes, but if I reuse the warm pan to bake more it takes around 12 minutes the second round.