

3 Cups of Something Cookies

3/4	cup	butter	180	mL
1	cup	brown sugar, packed	250	mL
3/4	cup	apple sauce	180	mL
2		eggs	2	
1	tbsp.	vanilla	15	mL
2	cups	ROGERS NO ADDITIVE UNBLEACHED or ALL PURPOSE FLOUR	500	mL
1	tsp.	baking soda	5	mL
1/2	tsp.	baking powder	2	mL
2	cups	ROGERS PORRIDGE OATS any variety*	500	mL
3	cups	something**	750	mL

***ROGERS PORRIDGE OATS & HEALTHY GRAINS, ROGERS PORRIDGE OATS STEEL CUT BLEND, or ROGERS PORRIDGE OATS & ANCIENT GRAINS**

**This can be a combination of anything that you like such as raisins, cranberries, coconut, sunflower seeds, pumpkin seeds, walnuts, pecans, or chocolate chips. Flavour it up by adding a tsp. of cinnamon, orange zest or your favourite spice.

Preheat oven to 350°F (175°C).

Cream together butter and brown sugar. Beat in apple sauce, eggs and vanilla.

Mix flour, baking soda, and baking powder in separate bowl. Add to wet mixture and blend.

Stir in the porridge oats and 3 cups of something to mixture.

Place dough by heaping spoon on cookie sheet. (Cookie does not spread much.)

Bake for 9-11 minutes or until cookie edge turns golden.

Yield: 5 dozen cookies



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