

Cookie in Disguise

Makes about 3 1/2 dozen cookies

Ingredients

- 1 1/2 cups quick-cooking oats
- 1 1/2 cups honey graham cereal, crushed into pea-size pieces
- 1 cup pecans, finely chopped
- 1/2 cup whole wheat flour
- 1/2 cup all-purpose flour
- 1/2 cup dried blueberries or currants
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs, beaten
- 1 cup packed brown sugar
- 1/2 cup canola oil
- 2 tablespoons pure maple syrup

Directions

1. Preheat the oven to 350°F. Lightly oil or coat two large baking sheets with nonstick cooking spray and set aside.
2. Whisk together the oats, honey graham cereal, pecans, all-purpose flour, whole wheat flour, dried blueberries, baking soda, and salt in a large bowl.
3. In a separate bowl, whisk together the eggs, brown sugar, oil, and maple syrup until well combined. Pour the liquid ingredients over the dry ingredients, and stir until just moistened.
4. Working in batches, roll the batter into 1-inch balls and place on the prepared baking sheets, leaving about 1 inch between. Bake 12 minutes, until golden brown. Cool for 5 minutes on the baking sheet before transferring to a wire rack. Repeat with remaining batter.

Nutrition Information per Serving (1 cookie): 100 calories, 5g fat (0g saturated), 65mg sodium, 13g carbohydrate, 1g fiber, 1g protein
