

## HEALTHIER OATMEAL COOKIES



### WHAT'S IN THE JAR:

- 1 cup whole wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 3/4 cup packed brown sugar
- 1 1/2 cups oats
- Surprise stir-ins

### WHAT YOU'LL NEED:

- 1/2 cup applesauce
- 2 tablespoons oil (canola or vegetable)
- 1 egg

### DIRECTIONS

1. Preheat oven to 375 degrees F°
2. Spray a cookie sheet with nonstick cooking spray.
3. Combine, applesauce, oil, and egg in a large bowl.
4. Add the dry ingredients from the jar into a small bowl.
5. Drop the batter by rounded spoonful on a greased cookie sheet making sure they are 2-inches apart.
6. Bake for 8–10 minutes or until golden brown. Allow to cool on the baking sheet.

*Recipe and photo courtesy of Iowa State University Extension & Outreach*

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