

## Karen's Sage Garden Kookie

From Karen's Kookies (Mrs. Snacky's baking business!)

<http://www.moonlightbaking.net/karens-kookies.html>



### Dry Ingredients:

- 1-1/4 c ground oats
- 1/4 c wheat germ
- 1 c whole wheat pastry flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 tsp Chinese 5 Spice powder

### Wet Ingredients:

- 1/2 c brown sugar
- 1/2 c honey, maple syrup or agave
- 1/2 c coconut, grapeseed, or canola oil
- 1/2 tsp vanilla
- 1 egg

### Additions:

- 2/3 c mixed fruit bits

### Directions:

- Mix dry ingredients together into a bowl.
- Mix wet ingredients together in stand mixer – beat until fluffy. Add dry ingredients a little at a time.
- Fold in additions.
- Use a size 24 scoop for 18 large cookies.
- Bake at 350° for 8 minutes, turn pan and bake 5 more minutes. (Ovens may vary, pay attention to yours!)
- Immediately become very popular.

*Nutritional info not available at this time.*