

Wholesome Recipes

from the *Amazing Wheat Book*

by LeArta Moulton



Peanut Butter Almond Cookies

2 C whole wheat flour
1 tsp baking powder
3/4 tsp salt
1 tsp cinnamon
2 eggs
1/4 C milk
1/2 tsp vanilla
1/2 C each peanut butter, honey and brown sugar
1/2 C butter or vegetable oil
1/2 C chocolate or carob baking chips
1/2 C chopped toasted almonds, cashews or walnuts
1/2 C each flaked coconut, raisins and granola-type cereal

Combine flour, baking powder, salt and cinnamon and set aside. In large bowl, place eggs, milk and vanilla. Beat with an electric mixer. Beat in peanut butter, honey, brown sugar and butter until creamy.

Stir in flour mixture until blended, then stir in chocolate chips, nuts, raisins, coconut and granola until blended.

Drop batter, 1 heaping teaspoon at a time, about 1 inch apart on a lightly greased cookie sheet.

Bake at 375° for 10 minutes or until cookies are golden on the bottom. Cool on rack.

Makes 5 dozen cookies