

## Lunchbox Cookies

Janelle, Brown Bag Blues - I pulled this recipe out of some random magazine a million years ago, then changed it a bit. I was excited to find a granola bar disguised as a cookie; something still a treat but with more of a nutritional punch.

In fact, I have been known to put granola (sub varying cereals in place of cornflakes, even add a little coconut) and a variety of nuts (sunflower, walnuts, pepitas) and dried fruit right into these cookies. I will tell you the basic recipe, then you can improvise from there (note: if substituting, just stick with similar proportions):

### Ingredients:

1/2 cup sugar  
1/2 cup brown sugar  
1/2 cup butter alternative (Earth Balance sticks work well)  
1 tsp vanilla  
1 egg  
1 cup flour (I use wheat)  
1 cup oats  
1 tsp baking soda  
1/2 tsp baking powder  
pinch salt  
1 1/2 cups cornflakes cereal  
2/3 cup roughly chopped pecans

Oven to 350. Beat sugars and butter; beat in egg and vanilla. Add flour, oats, soda, powder, salt just to blend. Add cereal and nuts. (If you are a dough eater, this dough rocks). Shape into 'golf balls' and bake for 10-12 minutes. Makes 2 dozen, though I never count.