

Honey Nut Granola Cookies

Crisp outside, chewy inside, flavored with honey. Granola adds to the crunch. So try this out today. This will be a healthier choice than most other commercial cookies out there.

ingredients

- Light Olive Oil – 120 ml
- Light brown sugar/ Coconut sugar – 100g
- Egg – 1 large
- Vanilla Extract – 1.5 tsp
- All purpose flour – 1 cup
- Whole wheat flour – ½ cup
- Baking Soda – ½ tsp
- Salt – ¼ tsp
- Honey Nut Granola – 2 cups
- Coconut Flakes – ¾ cup
- Chia Seeds – ¼ cup
- Choice of toasted nuts – ½ cup

directions

- Preheat oven to 175°C.
- Line 2 large baking trays with parchment paper.
- Stir oil, sugar, egg and vanilla together in a large bowl.
- Add in the all-purpose flour, wheat flour, baking soda, salt and stir well to combine into a wet dough.
- Stir in the granola, coconut flakes and Chia seeds and your choice of nuts/seeds.
- Use a 1.5 tbsp scoop to measure out the dough. Roll into balls and arrange on the baking tray 2 inches apart.
- Bake the cookies till the bottoms are golden brown, set around the edges and a little doughy at the center (About 8-10 minutes).
- Cool them on the tray for 5 minutes and then transfer to a wire rack for cooling.
- Store in an airtight container.