

Hippy Cookies

By the Bush Wife

Preheat Oven 325 F

Mix all ingredients by hand.

- I. 1 3/4 C Large Flaked Oats
1/2 C Chopped Golden Raisins
1 C Cooked Bulgur
1 1/2 C Whole Wheat Flour
2/3 C Sugar
2T Brewer's Yeast
1/2 C Dried Milk
3/4 tsp. Salt

II. The Ground Spices

- 1/4 tsp. Ginger
- 1/4 tsp. Nutmeg
- 1/4 tsp. Cloves
- 1/4 tsp. Allspice
- 1/2 tsp. Cinnamon

- III. 5 Large Eggs
1/2 C Canola Oil

Mix all dry ingredients, including raisins together. Whisk the eggs and mix in Canola Oil.

Add the wet ingredients to the dry ingredients. Mix well. Refrigerate the batter for a couple of hours so that the batter is easy to scoop up. Drop about a 2 inch scoop onto a parchment paper lined cookie sheet. Distribute batter so you have 40 cookies.

Bake at 325 F for 25 - 30 minutes or until golden brown in the center with a darker brown perimeter.

