

Six Grain Cookies

Mix: Sugar and clear jel.

3/4 Cup sugar
3 rounded Tablespoons clear jel

Add: Margarine and brown sugar. Blend until creamy.

1 Cup margarine
3/4 Cup brown sugar

3 eggs
3 1/2 Cups rolled six-grain cereal
1 1/4 Cups whole wheat flour
1 Teaspoon Rumford baking powder
1 Teaspoon cinnamon
1/2 Teaspoon nutmeg
1/4 Cup milk
1 Cup raisins
1 Cup chocolate chips

Add: Eggs and beat until smooth.

Put: Six grain into the blender and chop just until the large pieces have fallen in center.

Put: All dry ingredients, milk, raisins and chips into Bosch mixing bowl.

Stir: Only until all dry ingredients are no longer dry.

Drop: By spoonfuls onto an ungreased baking sheet.

Bake: For 10 - 12 minutes at 375° .

*Note: Can use Quick Thick if you can not find clear jel in stores.
The clear jel helps to keep the cookies moist.*

Kitchen Resource

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