

Granola Cookies - Full of Healthy Flavor

by Angie Ouellette-Tower

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1/2 cup butter
1/2 cup brown sugar
1 teaspoon molasses
1 teaspoon boiling water
1 teaspoon baking soda
1/4 cup apple sauce (click [HERE](#) to learn how to make your own apple sauce)
1/4 teaspoon ground cloves
1 1/4 teaspoons cinnamon
dash of allspice
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup oats (I used old fashioned rolled oats)
1/4 cup raisins (you may substitute other dried fruit)
1/4 cup sunflower seeds (you may substitute other seeds)
1/2 cup nuts (I used walnuts but any other nut may be used)
1/8 cup flax seed meal
1/4 cup rice flour (I used brown rice flour)
3/4 cup flour
1/4 cup almond flour
1/4 cup dried apples (again other dried fruit may be substituted)

In a small sauce pan over medium heat begin by melting & stirring together the butter, sugar & molasses (heat just until melted & combined). In a separate bowl combine the boiling water & baking soda & immediately add to the melted butter mixture (it will froth & sizzle). Add the apple sauce & stir (NO heat required for this step). This mixture should resemble the top left picture. Now add everything else except the fruit & nuts (in other words add the flours & spices). Finally add in the remaining fruit & nuts. Drop by tablespoon full onto a lined cookie sheet (see picture below).

Bake in a preheated 325 degree oven for around 20 minutes or until desired doneness is achieved (I say "around" because it depends on your oven & whether it is gas or electric).

Remove from the oven & cool on drying racks (see picture below).

Serve & ENJOY!