



Healthier Oatmeal Cookies

Yield 18-20 servings

Ingredients

- ½ cup whole-wheat flour
- ½ cup all-purpose flour
- 1 teaspoon baking powder
- 1/3 cup vegetable oil
- 2/3 cup packed dark-brown sugar
- 1 large egg
- 1 teaspoon vanilla
- ½ cup rolled oats (not quick-cooking)

Optional: ½ cup of any one of the following: dried cranberries; raisins; white, dark or milk chocolate chips; nuts; peanut butter or toffee chips

Instructions

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or coat with cooking spray and set aside.
2. In a medium bowl, whisk together flours and baking powder; set aside.
3. In a large bowl, whisk together oil, sugar, egg, and vanilla. Add flour mixture, and stir to combine; mix in oats and other optional ingredient.
4. Scoop two tablespoons of dough per cookie, roll into balls; place on prepared baking sheets 1½ inches apart. Bake until lightly browned, 15 to 17 minutes, rotating sheets halfway through.
5. Cool 5 minutes on sheets, then transfer cookies to a wire rack to cool completely.