

# Jenny's Kitchen Sink Cookies

One day, I couldn't decide what kind of cookies to bake. I wanted oatmeal, but I love peanut butter, and then there's chocolate chip! I decided to put them all into one and make them as healthy as I could. Let me tell you, EVERYONE loves these cookies. They are 100% whole grain and the oats can actually lower your cholesterol. So many people have asked for this recipe, I decided to share it with the world.

1/4 cup butter, softened  
1/3 cup canola oil  
1/3 cup peanut butter (natural, chunky-I use Laura Scudder's)  
1/2 cup white sugar  
1/3 cup brown sugar  
1 egg + 1 egg white  
1/2 teaspoon vanilla  
1 cup whole grain pastry flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 1/4 cups regular oats (not instant)  
1/3 cup chopped pecans or walnuts (\*toasting is optional)  
1/4 cup mini chocolate chips  
1 tablespoon shredded coconut

1. Preheat oven to 375°.
2. Line cookie sheet with parchment paper
3. Beat butter, oil, and peanut butter until well blended.
4. Slowly add sugars, then egg and white.
5. Beat 2 - 3 minutes until thick. Add vanilla.
6. Sift flour through salt.
7. Stir in oats.
8. Add flour mixture to peanut butter mixture. Do not overmix.
9. Fold in nuts, chocolate chips and coconut.
10. Form cookies into mounds on baking sheet using 2 spoons.
11. Bake @ 375° for 12 - 14 minutes. Remove right away to a cooling rack.

\*Makes 16 to 20 cookies.

\*\*If toasting nuts first, place directly on cookie sheet (no parchment) and bake at 350° for 7 - 10 minutes, stirring occasionally. Cool, then chop.