

Jenny's Kitchen Sink Cookies

¼ cup butter, softened
1/3 cup canola oil
1/3 cup peanut butter (natural, chunky-I use Laura Scudder's)
½ cup white sugar
1/3 cup brown sugar
1 egg + 1 egg white
½ tsp. vanilla

1 cup whole grain pastry flour
½ tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
1 cup regular oats (not instant)
¼ cup ground flaxseed meal

1/3 cup chopped pecans or walnuts (*toasting is optional)
¼ cup mini chocolate chips
1 Tbsp. shredded coconut

- Preheat oven to 375 degrees.
- Line cookie sheet with parchment paper
- Beat butter, oil, and peanut butter until well blended.
- Slowly add sugars, then egg and white.
- Beat 2-3 minutes until thick. Add vanilla.
- Sift flour through salt.
- Stir in oats and flax.
- Add flour mixture to peanut butter mixture. Do not overmix.
- Fold in nuts, chocolate chips and coconut.
- Form cookies into mounds on baking sheet using 2 spoons.
- Bake @ 375 for about 12 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 around 7 minutes, stirring occasionally. Cool, then chop.