



Blueberry & White Chocolate Chunk Ginger Cookies

Makes 24 servings

Ingredients

1 cup all-purpose flour
¼ cup wheat germ
½ teaspoon baking soda
½ teaspoon salt
¼ teaspoon ground ginger
1 large egg
¾ cup packed dark brown sugar

⅓ cup canola oil
1 teaspoon vanilla extract
½ cup oats, quick-cooking or old-fashioned (not instant)
2 ounces white chocolate, chopped
⅓ cup dried blueberries
¼ cup crystallized ginger, chopped

Instructions

1. Position racks in upper and lower thirds of oven; preheat to 375 degrees.
2. Whisk flour, wheat germ, baking soda, salt and ground ginger in a small bowl. Whisk egg, brown sugar, oil and vanilla in a large bowl. Add the dry ingredients to the wet ingredients; stir to combine. Add oats, chocolate, blueberries and crystallized ginger; stir just to combine. Drop by rounded tablespoonfuls onto 2 ungreased baking sheets, 1½ inches apart.

3. Bake the cookies until puffed and barely golden around the edges, switching the pans back to front and top to bottom halfway through, 8 to 10 minutes. Cool on the pans for 2 minutes; transfer to a wire rack to cool completely.

Tip: Make Ahead Tip: Store in an airtight container for up to 3 days or in the freezer for up to 1 month.

Nutrition Facts

Serving Size: 1 cookie; Calories 114; Total Fat 4g; Saturated Fat 1g; Sodium 82mg; Total Carbohydrates 18g; Dietary Fiber 1g; Protein 2g; Sugar 19g

Recipe Courtesy of www.eatingwell.com. This source is an independent company that provides wellness education on behalf of BlueCross and BlueShield of South Carolina.

