



OATMEAL CURRANT COOKIES

YIELDS: 8-16 COOKIES (DEPENDING ON SCOOP SIZE)

Our Oatmeal Currant Cookie mix was so popular we decided to share the secret recipe from a favourite product you can no longer find on shelf! This one is full of hearty ingredients to help fuel a busy day at work, or school. Double or triple the batch and freeze for an easy lunch box snack.



Ingredients

- ½ cup Anita's Organic Stoneground Spelt Flour
- 1/3 cup Anita's Organic Kamut Flour
- ¾ cup brown sugar
- 1 ¼ cups Anita's Organic Rolled Oats
- 1/3 cup Sunflower seeds
- 1/3 cup dried currants
- 2 tbsp pumpkin seeds
- 1 tsp baking powder
- ¼ tsp salt
- ½ cup butter, or vegan/dairy free alternative
- 1 egg, or 1 flax egg = 1tbsp flax meal + 2 tbsp water
- Milk, or dairy free alternative (if required)

Instructions

1. Pre-heat the oven to 350F degrees and line two baking sheets with parchment paper.
2. Sift the flours and baking powder into a medium size bowl. Add the sugar, rolled oats, sunflower seeds, raisins, pumpkin seeds & salt and stir until evenly mixed.
3. In a stand mixer with the paddle attachment, whip ½ cup of butter and 1 egg together until fluffy.
4. Add the dry ingredients to the mixer and mix on low speed until the dry mixture is fully incorporated into the butter mixture. If the mixture is a little dry add a tablespoon or two of milk until it holds its shape when squeezed together in a ball.
5. Use an ice cream/cookie scoop to scoop the cookie dough and shape into balls. Use larger scoop for bakery size cookies and a smaller scoop for small cookies.
6. Place the cookies onto the parchment lined cookie sheets, 2 inches apart. Bake in the oven for 12 to 15 minutes, extend the cooking time by 5 minutes if making bakery size cookies.
7. Once done remove from the oven and allow to cool on the tray for 5 minutes then transfer to a wire rack to cool fully.

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