

Basic Cookies

Posted on Sep 22, 2010. Revised January 2022



- 1 stick butter
- ½ cup coconut oil
- 1¼ cups evaporated cane juice sugar
- 2 eggs
- 3¼ cups whole grain all purpose flour(equal parts of spelt, brown rice & barley)
- 2 teaspoons cream of tarter
- 1 teaspoon soda
- ¼ teaspoon salt

Combine butter, coconut oil, sugar, and eggs in your Bosch and whip until light and fluffy. Then add the rest of the ingredients and mix well.

Add your favorites:

- chopped nuts
- chocolate chips
- dried fruit
- cinnamon or cloves.

Bake at 350° for 10 minutes or until golden. You will be amazed with this fresh flour. Use it for everything

I now recommend using the cake paddles instead of cookie paddles. I have broken my share of cookie paddles, but the cake paddles seem to be tougher!

Also, bake a test cookie. When switching from store bought white flour to whole grain, you'll need more whole grain flour because it is so light & fluffy. Store bought is dead & heavy.