

Free sample recipe from The Sneaky Chef
<http://www.thesneakychef.com>



CHOCOLATE CHAMPION CEREAL COOKIES

Offer cookies for breakfast, and you've already won the World's Greatest Mom contest! These rich, chocolate cookies have less sugar and more whole grains than most kids' breakfast cereals. Plus, they come with a hidden "prize" of their own: spinach and blueberries. Make a few batches and freeze so all you have to do is reach for a couple on rushed weekday mornings. Dust lightly with powdered sugar just before serving for added kid appeal.

Makes 3 dozen cookies

- 1/2 cup rolled oats
- 1/2 cup Flour Blend (see Make-Ahead Recipe #8, p. 265)
- 3 cups whole-grain cereal flakes, such as Wheaties® or Total®
- 1/4 cup cocoa
- 1/2 teaspoon baking soda
- 1 large egg
- 1/3 cup Purple Puree (see Make-Ahead Recipe #1, p. 257)
- 3/4 cup sugar
- 1 teaspoon pure vanilla extract
- 6 tablespoons unsalted butter, softened

Preheat the oven to 350 degrees and line a baking sheet with parchment paper. Place the oats in the bowl of a food processor and process on high until oats are finely ground. Add the cereal flakes and pulse several times until the flakes resemble crumbs. Transfer processed oats and cereal to a large mixing bowl and whisk in the Flour Blend, cocoa, and baking soda. In another bowl, whisk together egg, Purple Puree, sugar, vanilla, and cooled softened butter. Add the dry ingredients to the wet and mix just until combined. Drop single tablespoonfuls of batter onto the baking sheets, leaving about an inch between each cookie. Flatten the cookies with the back of a fork that's been sprayed with oil to keep from sticking to the batter. Bake 12 to 15 minutes, until lightly browned around the edges. Remove from the pan and let cool. Store in an airtight container or freeze in sealed plastic bags for up to 3 months.

Nutritional Information

Per Serving (serving size 1 cookie, 16g): Calories 59; Total Fat 2g; Fiber 1g; Total Carbohydrate 9g; Sugar 5g; Protein 1g; Sodium 41mg; Cholesterol 8mg; Calcium 110mg

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