

Crunchy Cookies

Recipe By *Brynie Greisman*



Cooking and Prep:  15
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Serves:  22

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

These cookies are downright scrumptious! I think you'll love them! They are a welcome change from the typical chocolate chip cookie, and they're good for you, too. The food stylist polished them off and did not leave until she had the recipe! They freeze well.

Ingredients (17)

Main ingredients

- 2 eggs
- scant (not full) 2/3 cup sugar
- scant 2/3 cup brown sugar
- 3/4 cup oil
- 2 cups 70% or regular **Shibolim Whole Wheat Flour**
- 3 and 1/2 teaspoons **Haddar Baking Powder**

- 1/2 teaspoon salt
- 2 generous teaspoons maple syrup (preferably the natural one)
- 2/3 cup Israeli flaked coconut or 1 cup American flaked coconut (the Israeli one is drier and smaller)
- 2 cups oats
- 2 cups cornflakes

Frosting (Optional)

- 6 tablespoons (75 grams) margarine
 - 1/2 cup brown sugar
 - 4 tablespoons Gefen Soy Milk
 - 1 and 1/2 cups confectionery sugar
 - 1 teaspoon Gefen Vanilla
 - additional 3-4 tablespoons Gefen Soy Milk or water
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Start Cooking

Make the Cookies

Yield: approximately 7 dozen

1. Place eggs, sugars, and oil in a mixer and mix together well.
2. Add the rest of the ingredients and mix well. Form into balls and bake at 350 degrees Fahrenheit (180 degrees Celsius) for 10-12 minutes. Cookies will harden when they sit for a few minutes.

Note:

The original recipe called for one cup (200 grams) margarine and I subbed $\frac{3}{4}$ cup oil. Usually, it works out fine. If you see that the dough looks a little crumbly, you might want to add another 1/2 egg. I didn't and the cookies came out fine.

For the Frosting

1. Melt margarine in a small pot.
2. Add brown sugar and four tablespoons soy milk. Bring to a boil and mix all together.
3. Remove from fire and cool to lukewarm.
4. Pour into mixer. Add confectionery sugar, vanilla, and soy milk/water until desired consistency. Beat until it is spreadable. Spread a little on each cookie.