

## Oatmeal Ginger Crunch Cookies

Prep Time: 15 minutes

Cooking Time: 15 to 20 minutes

- 1 1/2 cups rolled oats
- 1 1/2 cups whole wheat pastry flour
- 1/2 teaspoon sea salt
- 1 teaspoon Rumford baking powder
- 1 cup raisins
- 1 cup walnuts, toasted and coarsely chopped
- 1/2 cup canola oil
- 1/2 cup barley malt or pure maple syrup
- zest of an orange, minced
- 1/2 cup orange juice
- 1 teaspoon vanilla
- 1 tablespoon fresh ginger, peeled and grated

Preheat oven to 350 degrees.

Lightly oil a baking sheet or line it with parchment paper.

In a large bowl, combine dry ingredients.

In a smaller bowl, whisk together wet ingredients. Stir into dry.

Transfer heaping tablespoons of dough onto baking sheet.

If uniformity is important, use a 1/4 or 1/3 cup scoop.

Flatten cookies with the back of a fork to make 3 or 4 inch round shapes.

Dip fork in juice to keep it from sticking.

Bake cookies until edges and undersides are golden brown, 15 to 20 minutes. Makes 1 Dozen.