



Molasses Oat Bran Cookies

INGREDIENTS

1 cup sugar
3/4 cup vegetable oil
1 large egg
1/4 cup molasses

1 1/2 cups whole wheat flour
1 1/2 cups rolled oats
1/2 cup oat bran or wheat bran
2 teaspoons baking soda
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon salt
1/4 teaspoon cloves

1/4 cup sugar

Directions

- In a large bowl, mix the oil, egg, 1 cup sugar, and molasses. Mix very well
- In a medium bowl, mix together the flour, oats, bran, baking soda, cinnamon, ginger, salt, and cloves.
- Stir the flour mixture into the sugar mixture until well-blended.

- Cover and refrigerate for at least 1 hour (This is for easier handling)
- Heat oven to 375 degrees.
- Spray cookie sheets with cooking spray or line with parchment.
- Shape dough into 1-inch balls and roll in the 1/4 cup sugar.
- Place 2 inches apart on the cookie sheets and flatten the cookies with the bottom of a drinking glass, dipped in sugar.
- Bake at 375 degrees for 7 to 10 minutes or until cookies are set and tops are cracked.
- Let cool 1 minute on the cookie sheet, then remove to a cooling rack to cool completely.

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