

Udi's Granola Cookies

Chef Yasmin Lozada-Hissom, Udi's Granola, Denver, CO

Servings: 3 dozen

Ingredients:

1 cup butter, softened
¾ cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
¾ cups of Udi's Original Granola
1 cup semisweet chocolate chips

Instructions:

Preheat oven to 375 degrees. In a medium bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine and sift flour, baking soda, and salt; stir into the creamed mixture. Finally, stir in the granola and chocolate chips. Drop dough by heaping teaspoonfuls onto greased cookie sheet, about 2 inches apart. Bake 12-15 minutes, until cookies are lightly browned around edges. Remove cookies to wire racks and allow to cool.