



BREAKFAST BONANZA COOKIES

- 2/3 cup butter or margarine 1 cup sugar
- 1 egg 1 tsp. vanilla
- 1 cup all-purpose flour ½ tsp. soda
- ½ tsp. Salt 3 cups quick or old fashioned oats, uncooked
- 1 cup shredded Cheddar cheese 6 slices crisply cooked bacon, crumbled
- ¼ cup wheat germ

Beat together butter, egg and vanilla.

Add combined flour, soda and salt to butter mixture; mix well. Stir in oats, cheese, bacon and wheat germ.

Drop by rounded tablespoonfuls onto greased cookie sheet.

Bake in preheated moderate oven 350 degrees 8 to 10 minutes or until lightly browned. Makes about 3 dozen.

BREAKFAST FIG AND NUT COOKIES

- ¾ cup packed brown sugar ¼ cup butter, melted
- 2 large eggs ¼ cup finely chopped dried figs
- ¼ cup sweetened dried cranberries 1 tsp. Vanilla
- 1 cup all-purpose flour ½ cup whole wheat flour
- ½ cup unprocessed bran ½ tsp. baking soda
- ¼ tsp. ground cinnamon ¼ tsp ground allspice
- ¼ cup sliced almonds 2 tsp. granulated sugar

Preheat oven to 350 degrees. Combine first 3 ingredients in a large bowl. Stir in chopped figs, cranberries and vanilla. Lightly spoon flours into dry measuring cups, level with a knife.

Combine flours, bran, baking soda, and spices, stirring with a whisk. Add flour mixture to egg mixture, stirring just until moist. Gently fold in almonds.

Drop by level ¼ cup measures 4 inches apart on 2 baking sheets lined with parchment paper. Sprinkle evenly with granulated sugar.

Bake at 350 for 12 minutes or until almost set. Cook 2 minutes on pans.

Remove from pans, cool completely on wire racks.

Recipes by Joyce Wilkson