

**MAKES 42 COOKIES
(1 PER SERVING)**

General Mills

Your family and friends will never know that bran cereal is one of the ingredients in these delicious crunchy cookies.

TIP

When using margarine, choose a non-hydrogenated version to limit consumption of trans fats.

Best-Ever Chocolate Cookies

• **Preparation time: 15 minutes / Cooking time: 7 to 9 minutes**

• Preheat oven to 350°F (180°C)

• Baking sheets, ungreased

1 cup	all-purpose flour	250 mL
1/2 cup	unsweetened cocoa powder	125 mL
1 tsp	baking soda	5 mL
1/4 tsp	salt	1 mL
2	eggs	2
1 cup	margarine or butter, softened	250 mL
3/4 cup	packed brown sugar	175 mL
1 1/2 cups	quick-cooking rolled oats	375 mL
1 cup	bran cereal (not flakes)	250 mL
3/4 cup	white chocolate chips	175 mL

1. In a small bowl, sift flour, cocoa powder, baking soda and salt.
2. In a large bowl, beat eggs, margarine and brown sugar. Fold in flour mixture. Stir in oats, bran cereal and chocolate chips.
3. Drop dough by heaping tablespoonfuls (15 mL), about 2 inches (5 cm) apart, onto baking sheets.
4. Bake in preheated oven for 7 to 9 minutes or until just crisp. Let cool on baking sheets on a wire rack for 5 minutes, then remove to rack to cool completely.

 **KID APPROVED**

**Diabetes Food Choice
Values Per Serving**

1	Carbohydrate
1	Fat

NUTRIENTS Per Serving

Calories: 103	Carbohydrate: 11.8 g	Calcium: 20 mg
Fat: 6.0 g	Fiber: 1.3 g	Iron: 0.7 mg
Sodium: 116 mg	Protein: 1.6 g	