

(Cut along the line) ✂

Four Direction Cookie

INGREDIENTS:

1 cup Iroquois White Corn Flour	½ cup peanut butter
1 ½ cups all-purpose flour	½ cup butter
1 cup sugar	2 eggs (or ½ cup egg substitute)
½ cup brown sugar	½ cup coconut
1 teaspoon baking soda	½ cup semi-sweet chocolate chips
½ teaspoon baking powder	Dash of vanilla extract

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Whisk dry ingredients in medium bowl: white corn flour, flour, sugar, brown sugar, baking soda, and baking powder. Set aside.
3. Melt peanut butter and butter on low heat in saucepan, stirring until completely melted.

Four Direction Cookie (continued)

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DIRECTIONS: (continued)

4. Add the peanut butter-butter to dry ingredients, stir until moist. Stir in eggs and vanilla.
5. Drop by rounded teaspoon onto cookie sheet (greased or parchment).
6. Place 4 chocolate chip on each cookie and sprinkle with coconut.
7. Bake for 13-15 minutes until lightly golden brown.

To keep cookies moist for several days, place a piece of bread in container with cookies.

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