

Alpen Cookies

Makes 4 dozen

Ingredients

- 1 cup sifted all-purpose flour
- Pinch salt
- 1/2 tsp baking soda
- 1/2 cup margarine or butter
- 1/2 cup sugar
- 3 Tbsp boiling water
- 1 tsp honey or light molasses
- 1 cup Alpen (granola)

Instructions

1. Sift dry ingredients together with Alpen. Blend thoroughly.
2. Drop rounded teaspoonfuls of mix onto greased cookie sheets. Keep the spoonfuls about 2 inches apart, as cookies spread slightly.
3. Bake at 350°F for 9-10 minutes, or until golden brown.
4. Cool cookies a few minutes before removing from pan.

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