



# LeiHall Farm Recipes

## Chocolate Chip, Raisin and Sunflower-Seed Cookies

- 1/3 c. Flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/3 c. Unsalted butter, softened
- 1/3 c. Granulated sugar
- 1 small egg
- 1 tsp. vanilla extract
- 1/2 c. Quick-cooking oats
- 1/3 c. Boiled and Roasted, unsalted sunflower seeds
- 1/2 c. Raisins
- 1/4 c. Semisweet or milk chocolate chips

Preheat oven to 350°. In a small bowl, combine flour, baking soda and salt. Set aside. Using an electric mixer, cream together the butter and sugar until light and fluffy. Beat in the egg and vanilla extract. Add the flour mixture and beat until combined. By hand, stir in the oats, sunflower seeds, raisins and chocolate chips.

Drop by tablespoonful onto nonstick or parchment-lined baking sheets, 2 inches apart. Bake 12 to 14 minutes, until golden. Remove immediately to wire racks to cool. Makes 20 cookies.

Note: This is the perfect cookie for the person who can't decide between chocolate chip or oatmeal raisin. The sunflower seeds add a nutty flavor. Adapted from "First Meals" by Annabel Karmel (DK Publishing, \$20).