## Barley Cookies

## Ingredients:

| $1 / 2$ cup butter | $1 / 2 \mathrm{c}$ sugar |
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| $1 / 2$ cup brown sugar | 1 egg |
| 1 tsp vanilla | $11 / 4$ cup barley flour |
| $3 / 4$ cup rolled barley | $1 / 4$ tsp salt |
| $1 / 2$ tsp baking powder | 1 tsp cinnamon |
| $11 / 4$ cup crasins (can substitute chocolate chips) |  |

## Instructions:

Mix butter and sugars in a bowl. Add the egg and vanilla, stirring well. Mix in flour, baking powder, salt, and cinnamon. Add oats and crasins (or chocolate chips); stir until dough is well mixed. Refrigerate 30 minutes. Roll dough into balls about $1 \frac{1}{2}$ inches wide and press down to flatten slightly. Bake for 9-11 minutes

Servings: 12 Serving Size: 1 cookie
Calories: $\mathbf{2 5 7}$ Sodium: 149 mg Fat: $8 \mathrm{~g} \quad$ Fiber: 3 g

