

# Good Eats Recipes

## Granola Chocolate Chip Cookies

### What You Need:

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1 stick (1/2 cup) unsalted butter, softened
- 3/4 cup firmly packed light brown sugar
- 1 large egg
- 1/2 teaspoon vanilla
- 2 cups GOOD EATS granola
- 1 cup (6 ounces) semisweet chocolate chips

### Directions:

Preheat oven to 350°F. In a bowl whisk together flour, baking soda, baking powder, and salt. In another bowl with an electric mixer cream butter and sugar until light and fluffy. Beat in egg, beating until combined well, and beat in vanilla. Beat in flour mixture and stir in remaining ingredients. Drop dough by rounded tablespoons 2 inches apart onto buttered baking sheets and bake in batches in middle of oven 12 to 15 inches, or until golden. Cool cookies on racks. Cookies keep in airtight containers 5 days. Makes about 36 cookies.