

Hermit cookies - all dressed up for Christmas

Yield: 24 cookies

125	ml	butter, room temperature	1½	cup
375	ml	Natural Alternative flour blend	1 1/2	cups
180	ml	brown sugar	¾	cup
1		large egg	1	
30	ml	milk	2	Tbsp
5	ml	vanilla	1	tsp
2.5	ml	baking soda	½	tsp
2.5	ml	cinnamon	½	tsp
1	ml	nutmeg	¼	tsp
1	ml	cloves	¼	tsp
250	ml	mixed peel, green and red cherries, chopped	1	cup
125	ml	nuts, walnuts or pecans, chopped	½	cup
125	ml	Natural Alternative flour blend	½	cup



Per cookie: 150 calories, 8 g fat, 3 g saturated fat, 25 mg cholesterol, 65 mg sodium, 20 g carbohydrate, 2 g fiber, 7 g sugar, 3 g protein

1. Preheat the oven to 375°F.
2. Prepare the baking sheets. Lightly spray and cover with parchment paper or sprinkle lightly with flour.
3. Beat the butter until smooth and light.
4. Add 1 ½ cups of flour and beat on medium until well combined.
5. Add the sugar, egg, milk, vanilla, baking soda, cinnamon, nutmeg, and cloves.
6. Beat on medium until well combined.
7. Remove and clean the beaters.
8. Stir in the candied fruit and nuts.
9. Fold in the additional ½ cup of flour.
10. Scoop the batter onto the prepared baking sheets. Leave 3 inches between each scoop of dough to provide room for the cookies to spread.
11. Bake for 13 to 15 minutes, or until the edges turn light brown and begin to set.
12. Cool on the sheet for several minutes and then complete cooling on a wire rack.

