



Uploaded to the VFC Website

▶▶ June 2014 ◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://www.veteransforchange.org)

*Veterans-For-Change is a A 501(c)(3) Non-Profit Organization
Tax ID #27-3820181
CA Incorporation ID #3340400
CA Dept. of Charities ID #: CT-0190794*

If Veterans don't help Veterans, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Blueberry and White Chocolate Chunk Ginger Cookies

- 1 Cup flour, all-purpose
- 1/4 Cup wheat germ
- 1/2 Tsp baking soda
- 1/2 Tsp salt
- 1/4 Tsp ginger, ground
- 1 Large egg
- 3/4 Cup sugar, brown, dark, packed
- 1/3 Cup canola oil
- 1 Tsp vanilla extract
- 1/2 Cup oats, quick-cooking or old-fashioned (not instant)
- 2 Ounces chocolate, white, chopped
- 1/3 Cup blueberries, dried
- 1/4 Cup ginger, crystallized, chopped

- 1) Position racks in upper and lower thirds of oven; preheat to 375°F.
- 2) Whisk flour, wheat germ, baking soda, salt and ground ginger in a small bowl. Whisk egg, brown sugar, oil and vanilla in a large bowl. Add the dry ingredients to the wet ingredients; stir to combine.
- 3) Add oats, chocolate, blueberries and crystallized ginger; stir just to combine. Drop by rounded tablespoonfuls onto 2 un-greased baking sheets, 1 1/2 inches apart.
- 4) Bake the cookies until puffed and barely golden around the edges, switching the pans back to front and top to bottom halfway through, 8 to 10 minutes. Cool on the pans for 2 minutes; transfer to a wire rack to cool completely.

Makes 24 Servings

