



Spelt Flake Raisin Cookies

Made with Whole Grain Lentz Emmer Flour

Ingredients:

½ cup + 6 tbsp. butter, softened
¾ cup packed brown sugar
½ cup organic sugar
2 eggs
1 tsp. vanilla
1-1/2 cups Lentz Emmer flour
1 tsp. cinnamon
1 tsp. baking soda
½ tsp. salt
3 cups Lentz Rolled Spelt Flakes
1 cup raisins

Heat oven to 350°. In a large bowl, beat butter and sugars together on medium speed until creamy. Add eggs and vanilla; beat well.

Add combined Lentz Emmer flour, baking soda, cinnamon and salt; mix well.

Add Lentz Rolled Spelt Flakes and raisins; mix well.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheet.

Bake for approx. 9 minutes. Cool for 1 minute, then remove from cookie sheet to wire rack.

Enjoy!

Courtesy of Lentz Spelt Farms and Resurgent Grains. Go to www.resurgentgrains.com to purchase Lentz Organic Emmer Flour and Lentz Rolled Spelt Flakes.