**BBBB Build Your Own Holiday Cookies**

(From the kitchen of Ellen Bachtold, RD and Karen Harrop, RD)

½ cup margarine or butter, softened

⅓ cup brown sugar

⅓ cup sugar

1 egg

1 tsp vanilla extract, optional

1 cup whole wheat or all-purpose flour

1 cup large flake rolled oats

1 tsp baking soda

½ tsp ginger, ground

¼ tsp salt

**Optional Ingredients**

½ cup sweetened shredded coconut

½ cup slivered almonds or walnuts or pecans

½ cup dried cranberries or raisins

½ cup chocolate chips

1. Preheat oven to 350⁰F. Use ungreased baking sheets or line baking sheets with parchment paper.
2. In a large bowl, beat together margarine or butter, brown sugar and sugar until fluffy. Beat in egg and vanilla. Add flour, rolled oats, baking soda, ginger and salt; stir until mixed together.
3. Add any combination of optional ingredients (coconut, almonds, cranberries and chocolate chips); stir until mixed together.
4. Drop 1 Tbsp of cookie dough 2 inches (5cm) apart on baking sheet. Bake in 350⁰F oven until edges are golden, 8-10 minutes. Let cool on pans for 5 minutes.

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