



184 Union Street, Peterborough, New Hampshire  
[www.LittleRiverBB.com](http://www.LittleRiverBB.com)

## Little River Bed & Breakfast Granola Cookies

*Makes 4 to 5 dozen cookies.*

**¾ cup butter, at room temperature**  
**1 cup brown sugar**  
**3 eggs**  
**1 ½ teaspoons vanilla**  
**1 ½ cup all purpose flour**  
**1 cup whole wheat flour**  
**2 ¼ teaspoons baking soda**  
**1 teaspoon salt**  
**2 cups granola (use whatever is your favorite!)**  
**2 cups dried fruit, nuts, and/or chips\***  
**(\*we used 1 cup Craisins and 1 cup white chocolate chips)**

***Optional: 1 cup semi-sweet chocolate chips and 1 Tablespoon vegetable shortening***

Preheat oven to 350 F. Line baking sheets with parchment or Silpat liners.  
In a large mixing bowl, beat butter and sugar until creamy.  
Add eggs and vanilla and beat until smooth.  
Add flours, baking soda, and salt and mix well.  
Stir in granola and fruit/nuts/chips.  
Drop by heaping tablespoonsful onto prepared baking sheets.  
Bake in 350 F oven for 8 – 10 minute or until lightly browned on outer edges.  
Cool a few minutes on baking sheets, then transfer to cooling racks.

*Optional:* Melt chocolate chips in microwave. When chips are almost fully melted, add shortening and stir. Continue stirring and heating until smooth and just thin enough to drizzle. Drizzle over cookies and let sit until chocolate has set.

*Notes: Our favorite granola is slightly sweet, but if you use one that is not sweet, you can increase the sugar to about 1 ½ cups. Also, the recipe can be made with all whole wheat flour if desired. It will yield a heartier, slightly denser cookie, but still really good.*