

Maple Syrup & Granola Cookies

Prep time: 45 minutes (includes chill time)
Total time: 55+ minutes

Bake time: 10 minutes
Makes 6 dozen

Ingredients

- 2 cups Hansen's Butter – softened*
- 1 cup sugar
- 1 cup Big Timber Maple Syrup*
- 1 egg*
- 4 cups flour
- 2 cups O'Brien's Own Chocolate Chip Cookie Dough Gourmet Granola*
- $\frac{1}{2}$ teaspoon salt
- 1 cup mini chocolate chips (optional)

*Denotes items that can be found at Hansen's Dairy Stores

Directions

- In a large mixing bowl, mix butter, sugar & syrup together until creamy.
- Add egg and beat until well incorporated.
- Add in flour, granola & salt.
- Mix until well incorporated.
- Chill for at least 30 minutes in refrigerator
- Preheat the oven to 350F.
- Drop by teaspoon full (or cookie scoop) on a parchment lined cookie sheet.
- Bake at 350F for 12 - 15 minutes.
- Enjoy with Hansen's Milk!

Recipe by Julie at www.JulieGrunklee.com