

Oatmeal Bean Chip Cookies

1 ½ cup (375mL) all purpose flour
1 cup (250mL) quick cooking oats
1 tsp (5mL) baking soda
½ tsp (2mL) salt
½ (2mL) cinnamon
1 cup (250mL) chocolate chips
½ cup (125mL) raisins
1 cup (250mL) margarine
1 cup (250mL) brown sugar
2 eggs eggs
1 tsp (5mL) vanilla
8 oz (227mL) *Baked beans in molasses, mashed

* If you cannot find baked beans in molasses, use a can of navy beans (small white) add 1/3 cup of molasses. You will have to add extra flour and oats, enough to make the dough thick.

Preheat oven to 180 C (350 F)

In a bowl, combine flour, oats, soda, salt, cinnamon, chocolate chips and raisins. Mix well and set aside.

Cream margarine. Add brown sugar and mix well. Add eggs and vanilla and continue mixing. Add eggs and vanilla and continue mixing.

Drop portions of batter onto a non-stick cookies sheet.
Bake 14-16 minutes, or until lightly browned.

Makes 60 servings.

Pulse Pointer: These cookies freeze well.