Quick Amaranth Cookies - from Cooking With Chef Brad

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 2 Tbsp. vanilla extract

Cream together the butter and the sugar in the Bosch Bowl equipped with either the cookie paddles or cookie/batter whisks. Add eggs and vanilla and beat until smooth.



- 2 cups 2 Tbsp. high gluten flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt

Sift together the flour by hand or using the over the bowl flour sifter adding it to the mixture in the Bosch bowl When beaten smooth, add:

- 3 cups popped Amaranth
- 1 cup dried cranberries
- 1 1/2 cups chocolate chips (opt.)

Beat the mixture well. Drop cookies 2 inches apart on well greased cookie sheet and bake in a preheated 350 degree F. oven until light brown, about 8-10 min. Makes about 3 doz.

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