



## Everything Flax Cookies

- 1 cup butter or margarine, softened
- $\frac{3}{4}$  cup brown sugar
- $\frac{3}{4}$  cup white sugar
- 1 - 175 g pkg. butterscotch pudding mix
- 2 eggs
- 1 tsp. vanilla extract
- 1 tsp. banana extract
- 2 tbsp. milk
- 1  $\frac{1}{2}$  cups all purpose flour
- $\frac{1}{2}$  cup **Natunola® health's delight Shelled Flax Meal**
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt
- 1  $\frac{1}{2}$  cups oatmeal
- 1 tsp. cinnamon
- 1 cup peanut butter or chocolate chips
- $\frac{1}{2}$  cup **Natunola® health's delight Shelled Flax Kernel**



Cream together butter and both sugars. Stir in the pudding mix, then add the eggs, vanilla and banana extracts and milk. Mix well. In a separate bowl, mix together the flour, Natunola® health's delight Shelled Flax Meal, baking soda, baking powder and salt. Stir into creamed mixture until well blended, then add in the oatmeal, cinnamon, chips and Natunola® health's delight Shelled Flax Kernel. Drop mixture by tablespoonful onto greased cookie sheet. Bake at 375°F for 10 minutes.

Yields 24 to 30 cookies.

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