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## Ginger Drizzle Cookies

Makes 3 dozen cookies- great even without the drizzle! Finally, a recipe for cookies that are not only delicious but also appropriate for people concerned about cholesterol and heart health.

1 cup all-purpose flour  
1 cup whole wheat flour  
2 tablespoons ground flaxseed or wheat germ  
2 teaspoons baking soda  
1½ teaspoons ground ginger (or I use finely chopped ginger root- about 1 T or more)  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 cup granulated sugar  
1/2 cup canola oil  
1 large egg  
1/4 cup molasses  
1 cup confectioners' sugar  
2½ tablespoons 1% low-fat milk

1. Preheat the oven to 350°F. Lightly oil or coat two large baking sheets with nonstick cooking spray and set aside (or use parchment paper or a silicone sheet like Silpat). Whisk together the all-purpose flour, whole wheat flour, flaxseed, baking soda, ginger, cinnamon and salt in a medium bowl.
2. Combine the sugar and oil in a large bowl and beat until well blended, about 1 minute. Add the egg and molasses and continue to beat until smooth. Scrape down the sides of the bowl if necessary. Gradually beat in the flour mixture until well combined.
3. With your hands, roll the dough into 1¼-inch balls and place on the prepared baking sheets, about 2 inches apart. The dough is very sticky.
4. Bake, 1 sheet at a time, 10 to 12 minutes, or until the cookies turn golden brown. Cool for 5 minutes on the baking sheet before transferring the cookies to a wire rack. Repeat with the remaining dough.
5. To make the glaze, place the powdered sugar and milk in a bowl and stir until well combined. If the glaze is too thick, add a few drops of milk as needed. Drizzle over each cookie in a lattice or squiggle design.

Tip: If you want your icing to harden, replace one tablespoon of the milk with 1 tablespoon light corn syrup.

Source: No Whine With Dinner by Liz Weiss and Janice Bisssex. Visit their website:  
<http://mealmakeovermoms.com/recipes/>