



Wookies

Makes 30 cookies

1/2 cup butter
2/3 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 cup whole-wheat pastry flour
6 tablespoons cocoa powder
2 tablespoons canola oil
Confectioners' sugar, for dusting

- Preheat a nonstick (not Belgian) waffle iron.
- Cream butter and sugar in a medium bowl. Beat in eggs and vanilla. Add flour, cocoa powder, and oil. Beat until thoroughly combined.
- Drop batter by rounded teaspoonfuls about 1 inch apart onto the preheated ungreased waffle iron. Close and cook until the cookies are puffed and cooked through, 1 to 1 ½ minutes. Waffle irons vary, so watch closely; don't let the cookies get too dark. Transfer to a wire rack to cool until just warm. Dust the cookies with confectioners' sugar while still slightly warm.

Variations:

- Add ½ teaspoon espresso powder to batter with the flour .
- Instead of confectioners' sugar, drizzle cooled cookies with melted bittersweet and/or white chocolate.
- Make a peppermint drizzle , mixing confectioner's sugar, water and peppermint extract. Add food coloring if desired.

Adapted from the recipe "Boot Tracks" in www.eatingwell.com

Nutritional Information (per cookie):

Calories: 63	Carbohydrate: 7g
Total Fat: 4g	Dietary Fiber: 1g
Saturated Fat: 2g	Protein: 1g

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