

Oatmeal Lentil Chip Cookies

Ingredients

¼ cup	AGT Foods King Red™ split lentils (washed)
¾ cup	Water
1 ½ cup	All-purpose flour
2 cups	Chocolate chips, semi-sweet
1 cup	Rolled oats (quick-cook)
1 cup	Brown sugar
1 cup	Butter or margarine
2	Eggs
1 tsp	Baking soda
1 tsp	Vanilla
½ tsp	Salt
½ tsp	Cinnamon

Cover lentils with water, bring to a boil and reduce heat. Cover and simmer until lentils are very tender (approx. 45 minutes). Drain lentils, saving enough stock to blend with lentils. Blend to make a smooth purée with a texture similar to canned pumpkin.

In a bowl, mix together sugar, butter or margarine and lentil purée. Stir in vanilla and beaten eggs. Sift flour, salt, baking soda and cinnamon together. Add flour mixture one-third at a time to creamed mixture and mix until blended. Mix in chocolate chips and oats. Drop from spoon onto greased cookie sheets. Bake at 375°F for 12-14 minutes.

Yield: About 4 dozen cookies



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