



Tu B'Shevat Cookies

Preheat oven to 350°

Cream Together the Following:

- ½ cup butter or margarine
- ½ cup packed brown sugar
- ¼ cup honey
- 1 egg

Sift Together the Following:

- 1 cup flour (regular or gluten free)
- ½ teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon ground cloves

Add to the cream mixture above

Add to the Above mixture & Mix Well:

- 1 ¼ cups dry oatmeal
- ½ cup grated carrots
- ½ cup grated zucchini
- ½ cup chopped nuts (optional)
- ½ cup chopped chocolate chips (optional)

Drop by teaspoonfuls onto a greased cookie sheet & bake for 10 minutes.