



Episode 19

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Blueberry & White Chocolate Chunk Ginger Cookies

Ingredients

1 C all-purpose flour	1 t vanilla extract
1/4 C wheat germ	1/2 C oats, quick cooking (not instant)
1/2 t baking soda	2 oz. white chocolate, chopped
1/2 t salt	1/3 C dried blueberries
1/4 t ground ginger	1/4 C crystallized ginger, chopped
1 large egg	
3/4 C packed dark brown sugar	
1/3 C canola oil	

THE H WORD

1. Position racks in upper and lower thirds of oven; preheat to 375°F.
2. Whisk flour, wheat germ, baking soda, salt and ground ginger in a small bowl. Whisk egg, brown sugar, oil and vanilla in a large bowl. Add the dry ingredients to the wet ingredients; stir to combine. Add oats, chocolate, blueberries and crystallized ginger; stir just to combine. Drop by rounded tablespoonfuls onto 2 ungreased baking sheets, 1 1/2 inches apart.
3. Bake the cookies until puffed and barely golden around the edges, switching the pans back to front and top to bottom halfway through, 8 to 10 minutes. Cool on the pans for 2 minutes; transfer to a wire rack to cool completely.



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