

# Barley Cookies

**YIELD:** about 3 dozen cookies

## INGREDIENTS

170 grams (3/4 cup) unsalted butter, soft  
200 grams (1 cup) brown sugar  
1 egg  
1 teaspoon vanilla extract  
90 grams (3/4 cup) King Arthur Unbleached All-Purpose Flour  
114 grams (1 cup) King Arthur White Whole Wheat Flour  
140 grams (1 1/2 cups) barley flakes\*  
3/4 teaspoon baking soda  
3/4 teaspoon salt  
114 grams (3/4 cup) raisins, golden raisins or dried cranberries

\* If you can't source barley flakes, rolled oats are a good substitute

## DIRECTIONS

1. Cream together the sugar and butter until combined. Add the egg and vanilla and blend well.
2. In a separate bowl, mix together all of the dry ingredients. Add to the wet ingredients and blend well.
3. Stir in the dried fruit of choice.
4. Allow the dough to rest for 30 minutes at room temperature.
5. Preheat the oven to 375°F.
6. Scoop by the tablespoonful onto a parchment lined sheet tray.
7. Bake for 9-12 minutes.

