

## Birthday Cookies

We want all the children in our classroom, including those who might have allergies, to feel included in our birthday celebrations. If you are making this with your children at home, feel free to experiment with the recipe. However, if you are making this recipe for the class celebration, please do not deviate from the listed ingredients. We will provide you with the dot candy to place one in the center of each cookie.

### Wet Ingredients

- ¼ cup canola oil
- ½ cup honey or agave
- ¼ cup molasses
- ¼ cup juice (orange, apple, etc)

### Dry Ingredients

- 2 ¼ cups unbleached white or whole wheat pastry flour
- 1 ½ teaspoon baking soda
- 2 teaspoons cinnamon or pumpkin pie spice
- ½ teaspoon salt

1. Preheat oven to 350°.
2. In large bowl, combine wet ingredients.
3. Sift dry ingredients in small bowl, then gently stir into wet ingredients.
4. After placing in refrigerator or freezer to firm up a bit, make 1" balls and place onto parchment lined cookie sheet. Press gently with thumb and place one small dot candy in center.
5. Bake about 6-7 minutes, taking out while still soft. Let cool on pan then transfer to cooling rack.



Makes 30 cookies

*Edited from a recipe by Ruth Kasl  
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