



Wild Flavor Juniper Berry Spice Cookies

1 cup unsalted butter
1/4 cup light brown sugar, packed
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla
1/2 teaspoon salt
1-1/4 cup all purpose flour
3/4 cup white whole wheat flour
1 teaspoon cinnamon
1/4 teaspoon nutmeg
2 teaspoons crushed dried juniper berries
1/2 cup chopped walnuts
1/2 cup currants

Preheat oven 350 degrees F. Place silicone baking mats on insulated cookie sheets.

In a mixing bowl, cream butter, brown sugar and granulated sugar; add egg and vanilla.

In a separate bowl, combine salt, all purpose flour, white whole wheat flour, cinnamon, nutmeg and crushed juniper berries. Slowly add dry ingredients; stir in chopped walnuts and currants.

Using a level 2 Tablespoon scooper, drop dough on silicone baking mats on insulated cookie sheets or roll them into 1-inch balls. Lightly flatten with palm of hand. Bake 17 to 18 minutes or until golden on edges. Cool slightly; remove from sheet to wire rack. Cool. Yield: about 30 cookies

Flavor Inspired by: “Wild Flavors” by Didi Emmons

Cook’s Note: Dried juniper berries can usually be purchased at your organic or health food store in the bulk department.

About the Recipe: These are cookies that you can take along on those adventurous walks in the forest. They have a light spicy taste blend that leaves you wondering what makes them taste so good. Tiny currants and chopped nuts add that soft yet crunchy texture. It’s a wonderful wild flavored cookie.