



# Adirondack Crunchy Granola Cookies

2 sticks unsalted,  
room temperature butter  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{1}{2}$  cup granulated sugar  
1 extra large egg  
2 teaspoons pure vanilla extract

1  $\frac{1}{2}$  cups all purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon ground nutmeg  
1 12 oz. bag [Adirondack Crunchy Granola](#)

Preheat oven to 350 degrees. In the bowl of an electric mixer combine the butter and sugars and beat until creamed. Add the egg and vanilla and mix well. Sift together the flour and baking powder, add the salt, cinnamon & nutmeg. With the mixer on low speed add the flour mixture until incorporated. Using a rubber spatula scrape the sides and bottom to incorporate everything. Add the Crunchy Granola and mix until just combined.

Drop heaping tablespoons of the dough onto parchment lined baking sheets. Bake for 12 minutes. Cool for several minutes on the cookie sheets and then transfer to wire racks.