Sustagrain® barley flakes are a delicious way to add fiber and nutty whole grain flavor to hot cereal, baked goods, or ground as a flour in biscuits or scones.
BARLEY BUTTERSCOTCH COOKIES

1 cup unsalted butter
1 1/2 cups brown sugar
2 teaspoons vanilla
1 teaspoon salt
1 teaspoon baking soda
2 large eggs
2 tablespoons milk
1 1/2 cups King Arthur 100% White Whole Wheat Flour or King Arthur Unbleached All-Purpose Flour
1 cup butterscotch chips (or chocolate chips or any dried fruits)
1 cup chopped pecans or walnuts,
3 cups barley flakes.

Preheat oven to 350°F. Grease baking sheet, or line with parchment paper.

Beat together butter, sugar, vanilla, salt, and baking soda. Beat in eggs and milk, scraping bowl and mixing thoroughly. Add barley flakes and flour; stir until combined. Add chips and nuts at the end.

Drop dough by tablespoonfuls onto baking sheet. Flatten gently with your greased hand. Bake for 9 to 11 minutes, until brown around the edges but still soft in the middle. Let cool on the baking sheet before attempting to move them.

Yield: 40 to 45 cookies.

Store cool and dry.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

INGREDIENTS: WHOLE GRAIN BARLEY FLAKES.
CONTAINS: WHEAT.

KING ARTHUR FLOUR | NORWICH, VERMONT 05055
800.827.6836 | kingarthurflour.com