

## ***Mesquite Carmel Chip Cookies***

6 T unsalted butter, room temp  
2 eggs  
3/4 c agave nectar (or 1 c sugar)  
1 T vanilla

2/3 c white whole wheat flour  
1/2 t sea salt  
1/3 c mesquite flour  
3 T flax (opt)  
1/2 t baking soda

3/4 c oatmeal  
1 1/2 c Kraft carmel bits  
1 1/2 c chopped pecans  
1/4 c toffee chips (opt)

Preheat oven to 325°.

Beat butter until creamy. Add agave nectar & beat until fluffy, 1-2 min. Add egg & vanilla; beat until combined. Combine flours, oatmeal, flax, soda, salt & cinnamon. Add the dry mix to the butter mix & mix well. Fold in carmel bits, nuts & toffee chips. Drop by spoonfuls on lightly greased baking sheets. Slightly flatten. Bake for 12-14 min. Do not overbake.

*Baja Arizona Sustainable Agriculture*