From the kitchen of

THEDA CARE
Recipe: Rice Cookies

Ingredients:
- 1 ½ cups cooked wild rice
- 1 ¼ cups whole wheat flour
- 1 tbsp. corn starch
- ½ tsp. baking soda
- ½ tsp. ground cinnamon
- ½ tsp. ground ginger
- ½ tsp. salt
- ¼ tsp. ground nutmeg
- 4 oz (1 stick) margarine or butter
- ½ cup brown sugar
- ½ cup sugar
- 1 large egg
- 1 tsp. vanilla extract
- 1 cup dried cranberries
- ½ cup chopped walnuts

Directions:
1. Preheat oven to 350° F, and coat 2 baking sheets with cooking spray.
2. Process wild rice in food processor 1 minute, or until coarsely chopped. Set aside.
3. Whisk together brown rice flour, corn starch, baking soda, cinnamon, ginger, salt, and nutmeg in large bowl. Set aside.
5. Scoop 2 tbsp. dollops of batter 1 ½ inches apart on prepared baking sheets. Bake 8 to 10 minutes, or until cookies are browned and dry on top. Cool 1 minute on baking sheets, then transfer to rack with spatula, and cool completely.

Makes 24 cookies