



Recipe: Cookie Crumb Topping

Makes about 2 cups topping

I love recipes that use things I have on hand in my kitchen, especially when I can use up those bits of things that aren't getting eaten – like those last few cookies! In honor of National Fig Newton Day (and yes! it really is) I'm using my Fig Newton Whole Grain cookies, though you can use any fruit filled cookie or even Pop Tarts. If you don't have those on hand, don't despair! Use any cookie. You may just need to increase the liquid a bit.

Ingredients

- 1 ½ to 2 cups of finely chopped cookies (about 10 Fig Newton cookies)
- About ½ cup whole wheat flour (substitute any whole grain flour)
- ¼ cup pineapple juice (substitute orange or apple juice)
- 1 tablespoon brown sugar
- ¼ teaspoon cardamom
- 1/8 teaspoon cinnamon
- 2 tablespoons butter, melted
- 2 tablespoons canola oil (substitute any cooking oil like vegetable, safflower, etc.)

Preparation

Preheat oven to 375° F (or use convection function and preheat to 350° F). Lightly spray a rimmed sheet pan with non-stick spray.

Combine all the ingredients in a large mixing bowl until moistened. Turn out onto prepared sheet pan and spread the mixture into an even layer. Bake for 20 to 25 minutes, tossing and stirring mixture after 10 and 15 minutes, until mixture is baked and golden brown.

Remove sheet pan from oven and let cool. Crumble topping over yogurt, oatmeal, or use as a garnish for rice dishes or desserts.