## Ingredients

- $1 / 2$ cup butter (softened)
- 1 egg
- 1 cup sugar
- 1 tsp vanilla extract
- 1 cup wheat flour
- 1 cup wheat germ
- $1 / 2$ cup white flour
-1/22 teaspoon baking soda
- $1 / 2$ teaspoon salt
- 1/2 cup buttermilk



## Baking Directions

1. In mixing bowl, cream butter \& sugar. Beat in egg and vanilla.
2. In separate bowl, combine wheat flour, wheat germ, white flour, baking soda, and salt.
3. Add dry mixture to creamed mixture, alternating with the buttermilk. MIX WELL!
4. Drop by rounded tablespoonfuls, 2 inches apart onto a greased or parchment lined baking sheet.
5. Cook for 10 to 12 minutes at 375 degrees or until edges are lightly brown. Cool on wire racks!
