Be a whole grain detective

Whole grains (like whole wheat bread, whole grain tortillas, or brown rice) give you the nutrients you need to **grow, play, and be strong**. With refined grains (like white bread, flour tortillas, or white rice), many of these good nutrients have been removed.

**Hunt out wholesome whole grains this holiday season!**
1. Pick up a grain food and find the ingredients list.
2. Look at the first ingredient only.
3. Look for the word “whole” in the first ingredient (like “whole wheat flour” or “whole oats”). If you don’t see the word “whole,” look for other whole grain words like “brown rice” or “oatmeal.”
4. If the first ingredient is a whole grain, the food is a whole grain!

Circle the ingredients lists that are from whole grain foods. Cross out the lists that are not from whole grain foods. Check your answers at the bottom of the page!

**INGREDIENTS:** ENRICHED MACARONI PRODUCT (WHEAT FLOUR, DURUM WHEAT FLOUR, NIACIN, FERROUS SULFATE [IRON], THIAMIN MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID); CHEESE SAUCE.

**INGREDIENTS:** BROWN RICE FLOUR, FILTERED WATER, ORGANIC SAFFLOWER OIL, YEAST, SALT.

**INGREDIENTS:** WHOLE OAT FLOUR, WHOLE WHEAT FLOUR, BROWN SUGAR, SUGAR, MALTODEXTRIN, MOLASSES, SODIUM BICARBONATE, SALT, CALCIUM CARBONATE.

**INGREDIENTS:** WHOLE GRAIN WHEAT FLOUR, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), SOYBEAN OIL, SUGAR, CORNSTARCH, SALT, BAKING SODA.

**INGREDIENTS:** RICE, SUGAR, SALT, FLAVORING, IRON, FOLIC ACID, VITAMIN D.
Work with an adult to bake these tasty homemade cookies. Serve them as a sweet treat at the end of a holiday meal!

**Chunky Oatmeal Cookies**

Serves 12, 3 cookies per serving • Prep time: 15 minutes • Cook time: 20–30 minutes

**Directions**

1. Preheat oven to 350°F.
3. In a large bowl, blend butter, white sugar, and brown sugar, using a rubber spatula or fork. Mix until light and creamy.
4. Crack egg into bowl. Add milk and vanilla. Mix until smooth.
5. Add flour, salt, and baking soda. Mix until just blended. Do not overmix.
6. Add rolled oats and “mix-ins.” Mix until all ingredients are blended.
7. Lightly coat a baking sheet with non-stick cooking spray.
8. Scoop 1 Tablespoon of dough per cookie. Use your hands to shape dough into a ball. Place 2 inches apart on the baking sheet.
9. Bake until cookies are lightly browned on bottom, about 8–10 minutes. Remove from oven. Let sit 2–3 minutes to firm up before removing from baking sheet. Let cool.
10. Repeat steps 7–9 until all cookies are baked.

**Ingredients**

- ½ cup unsalted butter
- ½ cup white granulated sugar
- ½ cup brown sugar
- 1 large egg
- 2 Tablespoons nonfat milk
- ½ teaspoon vanilla extract
- 1 cup whole wheat flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 ½ cups quick-cooking rolled oats
- 1 cup of “mix-ins,” such as chopped dried fruit, chocolate chips, or chopped nuts
- Non-stick cooking spray

**Materials**

- Baking sheet • Large bowl • Measuring cups • Measuring spoons • Microwave-safe bowl • Rubber spatula • Sharp knife

**Nutrition Info** (per serving)

<table>
<thead>
<tr>
<th>CALORIES</th>
<th>TOTAL FAT</th>
<th>SUGARS</th>
<th>SODIUM</th>
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<tbody>
<tr>
<td>90</td>
<td>4.5g</td>
<td>7g</td>
<td>55mg</td>
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**Test your brains with grains!**

See if you can find these common grain foods below. You can buy or make all of these as whole grains!

- bagels
- bread
- cereal
- crackers
- pancakes
- pasta
- pizza
- rice
- rolls
- tortillas
- waffles

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**Whole Grain Alert!**

This cookie recipe uses two different whole grain ingredients. Can you guess which ones? The answer is at the bottom of the page!

**Whole Grain Alert! Answers:** whole wheat flour, rolled oats

**DID YOU KNOW?**

Some afterschool programs offer healthy meals that must include grains. If you take part in a program like this, ask if the grains are whole grains. If they are not, let your program know you’d like more whole grains!