



## Mānuka Honey Oatmeal Cookie Recipe

Sweeten Your Health With Mānuka Honey

### Ingredients

Butter, room temperature..... 3 tbsp.  
Brown Sugar.....½ cup  
Bees & Trees Mānuka honey.....¼ cup  
Egg.....1  
Water .....1 tbsp  
Flour.....½ cup  
Salt .....½ tsp.  
Baking Soda.....¼ tsp.  
Oats.....1 ½ cup  
Raisins, chocolate chips, or figs.....1 cup



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### Directions

1. To get started, preheat your oven to 350 degrees.
2. While your oven is heating, thoroughly mix together your butter, brown sugar, Mānuka honey, egg, and water.
3. In a separate bowl, sift together the dry ingredients and then stir in your oats.
4. Next, you'll want to combine the wet and dry ingredients.
5. Once you've finished stirring all of the ingredients together, line a baking tray with parchment paper and ladle spoonfuls of your oatmeal cookie mix onto the paper.
6. Now just slide it into the oven and let it bake for 12 to 15 minutes. When you take it out, be sure to let it sit and then enjoy!