



BREAKFAST COOKIES WITH OATS, RAISINS, NUTS AND SEEDS

Ingredients

1 cup (125g) all purpose flour
1tsp vanilla
1/2 tsp cinnamon
1/2 tsp ginger
1/2 tsp baking soda
1/4 tsp salt
1 cup (100g) whole rolled oats
1/4 cup (30g) pepitas (pumpkin seeds)
1/4 cup (30g) chopped pecans
1/2 cup (100g) brown sugar
1/4 cup (50g) white sugar
1 cup (150g) raisins
1/2 cup (115g) butter (room temperature)
1 egg

Method

In a large bowl, whisk together the flour, spices, baking soda and salt. Then stir in the oats, nuts and seeds. In another separate bowl, with an electric mixer, beat together the butter and sugars for 1-2 minutes or until well combined. Add the egg and vanilla and then beat again until fully combined, scraping down the sides of the bowl as needed.

With a wooden spoon, combine the wet ingredients with the dry ingredients and mix until just combined and then mix in your raisins. Cover the bowl with cling wrap and then refrigerate for approximately 10-15 minutes. Meanwhile, preheat the oven to a moderate temperature and line two baking trays with parchment paper. Remove the dough from the refrigerator and then generously spoon mixture onto trays. With the back of a spoon, press down lightly on the cookies to flatten slightly. Bake for 10-12 minutes. Allow to cool slightly, and then enjoy.

Recipe makes 8 large cookies.