

Peanut Butter Oatmeal Ranch Cookies



- 3/4 cup whole wheat flour*
- 3/4 cup all-purpose flour*
- 1/2 tsp. baking powder*
- 1 cup oats (old fashioned or quick)*
- 1 cup light brown sugar, packed*
- 1/2 cup salted butter, softened*
- 1/2 cup creamy peanut butter*
- 1/4 cup honey*
- 2 large eggs*
- 2 tsp. pure vanilla extract*
- 1 cup (6 oz.) raisins*
- 1/2 cup (3 oz.) sunflower seeds*

Yield: 3 dozen

Preheat oven to 300° F:

In a medium bowl combine flours, baking powder and oats. Mix well with a wire whisk and set aside.

In a large bowl beat sugar and butter with an electric mixer at medium speed to form a grainy paste. Blend together the peanut butter, honey, eggs and vanilla. Scrape down sides of bowl.

Add the flour mixture, raisins and sunflower seeds. Blend at low speed just until combined. Do not overmix.

Drop by rounded tablespoonfuls onto ungreased baking sheets, 2 inches apart. Bake for 23-25 minutes until bottoms turn golden brown. Immediately transfer cookies with a spatula to a cool, flat surface.

→ 20 min!!

Very good! Excellent!
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