Double Oat Breakfast Cookies (Untried) Potentially healthy with changes

1/2 c butter, softened

1/2 c smooth peanut butter

1 1/4 c sugar

1/2 t baking soda

1/4 t salt

1/4 c water

1 egg

1 T vanilla

1 1/2 c flour

1 c rolled oats

1 c golden raisins (or chocolate chips)

3 c Cheerios

Preheat oven to 375 degrees. Beat butter & peanut butter for 30 seconds. Add sugar, baking soda & salt, beat until combined. Add water, egg and vanilla until combined. Beat in flour just until combined. Beat in oats as much as possible. Stir in raisins and cereal.

Drop large spoons fulls about 3 inches apart on a cookie sheet. Flatten a bit and bake 10-12 minutes. Cool on sheet for a few minutes before transferring to wire rack. Can be frozen up to 3 months. Last only 5 days if left out.

Try maple syrup instead of sugar. Would whole wheat flour work instead of white flour? How about canola oil versus the butter?? Add some flax seed? Maybe almonds?

Original idea from Better Homes & Gardens

Homemade Pancakes

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon white sugar
- 1 1/4 cups milk
- 1 egg
- 3 tablespoons butter, melted

Directions

1. In a large bowl, sift together the flour, baking powder, salt and sugar. Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Breakfast Burritos

These freeze decently, but really need a very airtight bags. I have made a huge pile of them and frozen them for breakfasts during the next couple of weeks.

Whole wheat or vegetable tortillas

Red & yellow peppers

Yellow onion

White button mushrooms

Box of frozen spinach (thawed and drained)

Salsa

Cheddar cheese

Eggs

Sausage or bacon

Dice all the vegetables you want to use. Saute vegetables. Saute meat. Scramble eggs and mix in vegetables and meat. Heat tortillas so they are pliable. Put cheese in the center, put in some of the egg/vegetable/meat mixture. Roll tortillas. Either serve immediately or freeze.