

# 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