

HONEY OAT COOKIES

→ *by Naomi* ←

• INGREDIENTS •

- ♥ ½ cup (1 stick) unsalted butter, softened
- ♥ ½ cup honey
- ♥ ½ cup brown sugar, packed
- ♥ 1 large egg
- ♥ 1 tsp vanilla extract
- ♥ 1 ½ cups old-fashioned oats
- ♥ 1 cup all-purpose flour
- ♥ 1 tsp baking soda
- ♥ ½ tsp baking powder
- ♥ ½ tsp salt
- ♥ ½ tsp ground cinnamon
- ♥ ½ cup raisins or chopped nuts (optional)

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DIRECTIONS

1 MAKE THE DOUGH:

Beat your softened butter, honey and brown sugar until light and fluffy. Mix in your egg and vanilla until fully combined.

2 COMBINE DRY INGREDIENTS:

In a separate bowl, whisk together your oats, flour, baking soda, baking powder, salt, and cinnamon.

3 MIX TOGETHER:

Stir the dry into the wet, then fold in raisins or nuts if you like.

4 BAKE:

Scoop tablespoon-sized balls onto a parchment-lined baking sheet, leaving room to spread. Bake at 350°F for 10–12 minutes, or until the edges are lightly golden.

5 COOL:

Let them rest on the sheet for 5 minutes, then transfer to a rack to cool completely.

