THE J.M. SMUCKER Co

Trailblazers

Prep Time	Cook Time	Serves	Difficulty
15 mins	12 mins	60	N/A

Ingredients

- 1 can (300 mL) **Eagle Brand®** Low Fat Sweetened Condensed Milk
- 1/2 cup (125 mL) brown sugar
- 1/2 cup (125 mL) Canola or Vegetable Oil
- 1 egg
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 2 cups (500 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) ground flax seed
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) cinnamon
- 1 cup (250 mL) dried fruit such as chopped dried apricots, dried cranberries, raisins
- 1/2 cup (125 mL) sunflower seeds or pumpkin seeds or a combination
- 1/4 cup (50 mL) each of sesame seeds, poppy seeds and flax seeds
- **Glaze (Optional):**
- 1/2 cup (125 mL) semi-sweet chocolate, melted

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Beat condensed milk, brown sugar, oil and egg until combined. Add next 5 ingredients, mixing until incorporated. Beat in remaining ingredients.

Step 3:

Place 1-2 tbsp (15-30 mL) dough onto prepared baking sheets, about 2” (5 cm) apart. Flatten slightly.

Step 4:

Bake in preheated oven 10-12 minutes. Cool on a wire rack.

Step 5:

Drizzle melted chocolate on cooled cookies. Allow chocolate to set.

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