THE J.M. SMUCKER Co

Spiced Oat Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	15 mins	96	N/A

Ingredients

- 3 1/3 cups (825 mL) **Robin Hood®** All Purpose Whole Wheat Flour

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- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) cinnamon
- 1/2 tsp (2 mL) nutmeg
- 1/4 tsp (1 mL) clove
- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) sugar
- 1 cup (250 mL) lightly packed brown sugar
- 1 cup (250 mL) milk
- 1/4 cup (50 mL) honey
- 1 tsp (5 mL) vanilla extract
- 2 eggs
- 1 cup (250 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) wheat germ
- 2 cups (500 mL) raisins or chocolate chips
- 1/2 cup (125 mL) chopped nuts

Directions

Step 1:

Combine flour, baking soda and spices in a medium bowl. Stir well to blend.

Put your kids in charge of measuring and mixing the dry ingredients while you work on the wet ingredients. Then have them help you combine the two mixtures together.

Step 2:

Cream butter and sugars together, in a separate large bowl, until light and fluffy.

Step 3:

Add milk, honey, vanilla and eggs, beating well.

Step 4:

Add flour mixture to creamed mixture and combine thoroughly.

Step 5:

Stir in oats, wheat germ, raisins or chocolate chips and nuts.

If your nuts aren’t pre-chopped, put them in a resealable plastic bag and have your kids carefully crush them with a rolling pin.

Step 6:

Drop by teaspoonfuls 2" (5 cm) apart on greased or parchment paper lined baking sheets.

Let your kids drop the mixture onto the baking sheet and show them how to measure how far apart they should be.

Step 7:

Bake at 350°F (180°C) for 12 to 15 minutes or until golden.

Images

