THE J.M. SMUCKER Co

Oatmeal Breakfast Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	36	N/A

Ingredients

- 3/4 cup (175 mL) butter, softened
- 1/2 cup (125 mL) packed brown sugar
- 2 eggs
- 1/2 cup (125 mL) unsweetened applesauce
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1 tsp (5 mL) each; baking powder, baking soda, cinnamon
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) dried fruit (diced apricots, blueberries, raisins, cranberries)
- 3/4 cup (175 mL) chopped nuts (walnuts, pecans, almonds, peanuts)

Directions

Step 1:

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

Step 2:

Cream, in a large bowl, using an electric mixer, butter and sugar until light and fluffy. Beat in eggs, applesauce and vanilla. Add dry ingredients until well combined. Stir in dried fruit and nuts.

Step 3:

Drop cookie dough by rounded tbsp (15 ml) onto prepared baking sheets, 2" (5 cm) apart.

Step 4:

Bake in preheated oven for 12 to 15 minutes or until edges are lightly browned. Let cool 2 minutes and transfer to a wire rack.

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