THE J.M. SMUCKER Co

Monster Breakfast Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	18 mins	18	N/A

Ingredients

- 3 cups (750 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/3 cup (75 mL) ground flax seed
- 1/4 cup (50 mL) sesame seeds
- 1/4 cup (50 mL) poppy seeds
- 1/4 cup (50 mL) flax seeds
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) cinnamon
- 1/3 cup (75 mL) butter, softened
- 3/4 cup (175 mL) packed brown sugar
- 2 eggs
- 1/3 cup (75 mL) Canola Oil
- 1/2 cup (125 mL) honey
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) raisins

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease or line baking sheets with parchment paper.

Step 2:

Combine oats, flour, ground flax seed, sesame seeds, poppy seeds, flax seeds, baking soda and cinnamon in a large mixing bowl.

Step 3:

Beat butter and brown sugar in a separate large mixing bowl until creamy. Beat in eggs, one at a time. Add oil, honey and vanilla. Add flour mixture to egg mixture. Mix with electric mixer on low speed until well combined. Stir in raisins.

Step 4:

Place 1/4 cup (50 mL) dough for each cookie on prepared baking sheets. Flatten slightly.

Step 5:

Bake in preheated oven 15 to 18 minutes, until golden brown.

Images