



# Peanut Butter Honey Oatmeal Cookies



## SERVINGS

Makes About 5 Dozen  
Cookies



## COOKING TIME

7 minutes

Made with simple ingredients, Peanut Butter Honey Oatmeal Cookies are nothing short of deliciousness. Stir in raisins and peanuts for both chewy and crunchy bites. This sweet snack is great anytime of the year, even the kids will love them.

## Ingredients

- 1 Cup(s) Peanut Butter
- 1 Cup(s) Honey
- 1/4 Cup(s) granulated sugar
- 4 Tablespoon(s) (1/2 stick) butter or margarine in sticks, softened
- 1/4 Cup(s) milk
- 2 Teaspoon(s) vanilla
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 3/4 Cup(s) flour
- 1 Teaspoon(s) Baking Soda
- 1 Cup(s) golden raisins
- 1/2 Cup(s) coarsely chopped dry roasted peanuts (optional)
- 1 egg, beaten

## Cooking Instructions

1. In large bowl, beat peanut butter, honey, sugar and butter with electric mixer until creamy.
2. Add egg, milk and vanilla; mix well.
3. Add combined oats, flour and baking soda; mix well.
4. Stir in raisins and peanuts.
5. Heat oven to 375°F.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 7 to 10 minutes or until light golden brown.

8. Remove to wire rack; cool completely.
9. Store tightly covered at room temperature or wrap airtight and freeze.