

# Peanut Butter Honey Oatmeal Cookies



## Ingredients

- 1 cup peanut butter
- 1 cup honey
- 1/4 cup granulated sugar
- 4 tbsp butter or margarine in sticks, softened
- 1/4 cup milk
- 2 tsp vanilla
- 3 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ¾ cups flour
- 1 tsp baking soda
- 1 cup golden raisins
- 1/2 cup coarsely chopped dry roasted peanuts (optional)
- 1 egg, beaten

## How to make it

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.



PREP  
TIME  
10 min



COOK  
TIME  
10 min



TOTAL  
TIME  
20 min



SERVINGS  
60

## Made with



**Quaker® Oats-Old Fashioned**