

Grab-and-Go Jumbo Breakfast Cookies with Raisins, Nuts & Goodness

Let's be honest-who wouldn't love to eat cookies for breakfast? These



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup rolled oats
- $\frac{1}{2}$ cup whole wheat flour
- $\frac{1}{2}$ cup almond flour (or all-purpose flour)
- 1 tsp baking powder
- $\frac{1}{2}$ tsp cinnamon
- ... tsp salt
- $\frac{1}{2}$ cup peanut butter (or almond butter)
- ... cup honey or maple syrup
- 1 large egg
- $\frac{1}{2}$ cup milk (dairy or non-dairy)
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup raisins or dried cranberries
- ... cup chopped nuts (optional)
- ... cup mini chocolate chips (optional)

DIRECTIONS

1. **Prep the Oven:** Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. **Mix the Dry Ingredients:** In a large bowl, combine oats, flours, baking powder, cinnamon, and salt.
3. **Mix the Wet Ingredients:** In a separate bowl, whisk together peanut butter, honey (or maple syrup), egg, milk, and vanilla extract.
4. **Combine:** Add the wet mixture into the dry ingredients and stir until just combined.
5. **Add the Extras:** Fold in raisins, nuts, and chocolate chips if using.
6. **Shape the Cookies:** Scoop dough into large tablespoon-sized portions and form into thick, round cookies. Flatten slightly.
7. **Bake:** Bake for 12-15 minutes, or until the edges are lightly golden. Don't overbake-these are best soft!
8. **Cool:** Let cookies rest on the baking sheet for 5 minutes before transferring to a wire rack.

TIPS FOR SUCCESS

Use creamy nut butter for a smoother dough.

Stir well if using natural varieties.

Don't skip the chill : If the dough is too soft, pop it in the fridge for 10-15 minutes before baking.

Mix and match your add-ins: try sunflower seeds, flaxseeds, chopped dates, or coconut.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grab-and-go-jumbo-breakfast-cookies-with-raisins-nuts-goodness/>