



**UCDAVIS**

**Honey and Pollination Center**

at the Robert Mondavi Institute



## HONEY OATMEAL COOKIES

Makes about 24

### Ingredients:

- ½ cup softened butter (4oz – 1 stick)
- 1/3 cup brown sugar
- 1/2 cup UC Davis Wildflower honey
- 1 large egg
- ½ teaspoon vanilla extract
- ¾ cup flour
- ½ teaspoon baking soda
- ½ teaspoon cinnamon (or more to taste)
- ¼ teaspoon salt
- 1 ½ cups rolled oats
- Extras: ½ cup raisins, 1/2 cup walnuts, ½ cup chocolate chips

### Instructions:

1. In a large bowl, cream together the butter, brown sugar and honey. Next add egg and vanilla stirring until smooth. (An electric mixer works great)
2. In a separate bowl, mix the flour, baking soda, cinnamon and salt together.
3. Blend this into the butter/sugar mixture. Stir in the oats.
4. Stir in raisins, chocolate chips and/or walnuts, if using them.
5. Chill the dough for at least 8 hours or overnight.

### To Bake:

1. Heat oven to 350°F (175°C) before you prepare the cookie trays, so that it's fully heated when you're ready to put them in.
2. Drop rounded teaspoons-full about two inches apart on a parchment-lined baking sheet.
3. Bake for about 12 minutes (your baking time will vary, depending on your oven and how cold the cookies were going in.) Remove when golden at the edges. Let them sit on the hot baking sheet for five minutes before transferring them to a rack to cool.
4. Cool completely. Store leftovers in an airtight container.