

# Jumbo Breakfast Cookies

**PREP TIME:** 15 Min    **TOTAL TIME:** 45 Min    **MAKES:** 12 to 15 cookies



## INGREDIENTS

1 1/4 cups sugar	1 1/2 cups all-purpose or whole wheat flour
1/2 cup butter or margarine, softened	1 cup old-fashioned or quick-cooking oats
1/2 cup peanut butter	1 cup raisins
1/4 cup water	1/2 teaspoon salt
1 tablespoon vanilla	1/2 teaspoon baking soda
1 egg	4 cups Cheerios® cereal

## DIRECTIONS

1. Heat oven to 375°F.
2. In large bowl, stir together sugar, butter, peanut butter, water, vanilla and egg.
3. Stir in remaining ingredients except cereal.
4. Gently stir in cereal.
5. On ungreased large cookie sheet, drop dough by rounded 1/2 cupfuls (rounded 1/3 cupfuls for 15 cookies) 4 inches apart.
6. Flatten dough to about 1 inch thick. (Bake these crispy cookies as soon as the dough is mixed. Letting the dough stand a while or refrigerating the dough will make the cookies softer.)
7. Bake 13 to 15 minutes or until golden brown. Let stand 5 minutes before removing from cookie sheet. Store loosely covered.

## NUTRITION INFORMATION:

Calories: 390, Calories from Fat: 140, Cholesterol: 40 mg, Insoluble Fiber: 2 g, Potassium: 270 mg, Sodium: 340 mg, Soluble Fiber: 1 g, Total Carbohydrate: 56 g, Dietary Fiber: 3 g, Total Fat: 15 g, Monounsaturated Fat: 5 g, Polyunsaturated Fat: 2 1/2 g, Protein: 7 g, Saturated Fat: 6 g, Sugars: 29 g, Trans Fat: 1/2 g, Fats & Oils: 2 tsp, Grains: 1 oz-eq, Meat & Beans: 1 oz-eq



**TIP:** Try to make individual cookies so each kid can personalize theirs so they're extra excited to eat it.

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