

FARMER'S COOKIES



featuring Orland's pure honey

INGREDIENTS

- 1 cup of margarine
- ½ cup of brown sugar
- ¾ cup Orland's Pure Honey
- 2 eggs
- 1 teaspoon of vanilla
- 2 cups of flour
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- ½ cup of sunflower seeds
- 1 cup of rolled oats
- 1 cup of crushed cornflakes
- ¼ cup of sesame seeds
- ¼ cup of flax seeds
- 1 cup of coconut flakes
- ½ cup of chopped nuts
- 1 cup of raisins

DIRECTIONS

Preheat oven to 350 degrees. Cream margarine, sugar, and honey. Once creamed, add eggs. Combine flour, baking powder, baking soda, sunflower seeds, rolled oats, cornflakes, sesame seeds, flax, coconut flakes, nuts, and raisins. Stir the creamed mixture into the combined ingredients. Form the dough mixture into 1-inch balls and place on a greased cookie sheet. Place each cookie dough ball 2 - 3 inches apart. Cook for 10 - 12 minutes.

Recipe from Brentwood Colony Cookbook