

Mrs Fields Peanut Butter Oatmeal Ranch Cookie

Categories: Cookies

Yield: 42 servings

3/4 c Whole wheat flour
3/4 c Flour
1/2 ts Baking powder
1 c Oats/old fashioned or quick
1 c Light brown sugar
1/2 c Butter; softened
1/2 c Creamy peanut butter
1/4 c Honey
2 lg Eggs
2 ts Vanilla
1 c Raisins
1/2 c Sunflower seeds

Preheat oven to 300°F. In a medium bowl combine flours, baking powder and oats. Mix well with a wire whisk and set aside. In a large bowl beat sugar and butter with an electric mixer at medium speed to form a grainy paste. Blend together the peanut butter, honey, eggs and vanilla. Scrape down sides of bowl. Add the flour mixture, raisins and sunflower seeds. Blend at low speed just until combined. Drop by rounded tablespoonfuls onto ungreased baking sheets, 2 inches apart. Bake for 23-25 minutes until bottoms turn golden brown. Immediately transfer cookies with a spatula to a cool, flat surface.