

Grab n' Go Raisin Bran Oatmeal Breakfast Cookies

Yields 18 -21 large cookies

3/4 cup brown sugar (150 grams)

1 1/2 cups quick oats (120 grams)

1 2/3 cup flour (208 grams)

1 1/2 cups Raisin Bran (90 grams)

1 teaspoon baking soda

1 teaspoon cinnamon

1/2 teaspoon salt

1/2 cup chopped walnuts or almonds (75 grams)

3/4 cup oil (177 ml)

3 eggs

Directions:

Preheat the oven to 350 F/180 C.

In a large bowl, mix together well the brown sugar, quick oats, flour, Raisin Bran, baking soda, cinnamon, salt and chopped nuts. Add the oil and eggs and mix thoroughly till your mixture is thick. Take parchment paper and line 2 baking sheets and scoop tablespoons of mixture and place on parchment, flattening the cookies lightly, leaving room for cookies to spread somewhat. Bake 12-14 minutes till nicely browned. Let cookies cool completely on wire racks on the baking sheet (don't remove till cold or cookies will crumble) and they will firm up and you can remove them. Store in sealed containers.