Pido's Super Santa Oatmeal Cookies

1 Hour total · 24-30 Large cookies · 375 Degrees, 15 Minutes

Pido's favorite recipe is extra moist and tasty….plus the oatmeal, raisins and nuts add extra nutrition!

This recipe can be made start-to-finish in one hour if you do the prep work first. Chop the nuts, measure the oatmeal, mix the flour and have everything ready. Then, it's easy for young helpers to participate by adding the ingredients and making the dough balls!

1 cup (2 sticks)	Unsalted butter, room temperature
1-1/2 cups	Packed dark brown sugar
3 Tbl	Honey
2	Eggs
1-1/2 cups	Unbleached, all purpose flour
1+ Tbl	Ground cinnamon
1 Tbl	Salt
4 cups	Rolled oats
1-1/2 cups	Chopped pecans (walnuts can be substituted)
1-1/2 cups	Raisins (dark or yellow)

Variations: Can reduce raisins to ¾ cup and add ¾ cup chocolate chips

1. Preheat oven to 375 degrees F. Lightly butter two cookie sheets.
2. Cream the butter and brown sugar in a large mixer bowl. Beat in the honey and eggs until smooth.
3. Sift the flour, cinnamon and salt together. Stir in to the butter mixture with a wooden spoon.
4. Add oats, pecans and raisins and stir until well mixed. Dough will be thick.
5. Shape the dough into 2-inch balls. Place about 9 balls on each cookie sheet and then flatten with the palm of your hand to make large cookies.
6. Bake until lightly browned, about 15 minutes. Immediately remove the cookies to wire racks to cool completely.

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