



# OATMEAL COOKIES WITH HONEY & SEEDS



“ My mom handed this recipe to me when I was a child. We used to bake these cookies together. ”

Milda Salciute, Knowledge and Events Administrator, IMEX Group



# OATMEAL COOKIES WITH HONEY & SEEDS

SERVES

6

Makes 12-15  
cookies

## Ingredients



- Soft Butter | 140g
- Soft Honey | 150g
- Medium Size Egg | 1
- Plain Flour | 100g
- Oatmeal | 3 tablespoons
- Baking Powder | ½ teaspoon
- Sesame Seeds | 1 tablespoon
- Flax Seeds | 1 tablespoon
- Poppy Seeds | 1 tablespoon
- Salt | ¼ teaspoon



## Method

- 1 Mix soft butter with soft honey until it becomes a solid mixture.
- 2 Add an egg and mix with a spoon. There is no need to use a mixer.
- 3 Incorporate flour, baking powder, the three different seeds and a pinch of salt and mix further to form a cookie dough.
- 4 Divide the dough into small balls and press in the center of the ball onto a non-stick baking tray.
- 5 Bake at 180°C in the preheated oven for about 15 minutes until it gets golden brown. It should be soft when you remove it from the oven and it will get harder once it cools down.

