

My Breakfast Oatmeal Cookie

1 cup (2 sticks butter) at room temp
1 cup packed brown sugar
1/2 cup white sugar
3 tablespoons honey
2 eggs
1 teaspoon vanilla
1 1/2 cup all purpose flour
1 teaspoon salt
3 1/2 cups old-fashioned rolled oats
1/2 cup coconut flakes*
1 1/2 cup chopped pecans
3/4 cup chopped dates

Preheat oven to 375

Lightly butter baking sheets, or line with parchment paper.

In a large bowl, cream the butter and sugars. Beat in the honey and eggs until smooth. Sift the flour and salt together and stir into the butter mixture. Add the oats, coconut, pecans and dates and stir until mixed well. Shape the dough into 2-inch balls, place on baking sheet and flatten each one with the palm of your hand. Bake until lightly browned, about 15 minutes. Remove cookies immediately to a wire rack to cool completely.

*If you omit the coconut, add another 1/2 cup of oats