



Peanut Butter and Honey Cookies

Provided by Christian Williams, Victorian HeartKids Ambassador



Makes 30

Ingredients

¾ cup crunchy, no added salt peanut butter
2/3 cup honey
1 egg lightly beaten
1 cup plain flour, sifted
½ cup rolled oats
1/3 cup sultanas

Method

Place peanut butter and honey in a saucepan. Cook, stirring over low heat until soft and combined. Cool slightly. Stir in egg. Fold in remaining ingredients. Shape teaspoons of mixture into balls. Place on paper-lined baking trays. Press lightly with a fork. Bake at 160°C for 12 minutes or until golden. Cool on wire racks.

Note: These cookies are very heart friendly