

### Granola Bars:

2 ½ cups rolled oats or quick cooking oats

1 cup dry roasted peanuts (or chopped walnuts, almonds pecans)

1 cup raisins (or 1 cup dried cranberries, rinsed well)

1 cup sunflower seeds

1 ½ tsp ground cinnamon

1 14 oz can sweetened condensed milk

1 stick unsalted butter melted

Mix all ingredients. Grease 10x15 Pyrex pan. Bake at F 325 for 45 min.

Freeze baked granola bars in snack baggies for "grab and go".

### Chewy Oatmeal Raisin Cookies:

1 ¾ cups rolled oats

¾ cup all purpose flour

½ tsp baking powder

½ tsp salt

1 stick unsalted butter softened

¾ cup sugar

2 Tbsp molasses

1 large egg

1 tsp vanilla extract

1 cup raisins

Combine dry ingredients in a large bowl In a stand mixer beat the butter sugar and molasses until fluffy (about 5 min.) Beat in the egg and vanilla until smooth.. Reduce the mixer speed and add the flour mixture. Beat until combined. Stir in the raisins by hand. For the best flavor and texture cover the dough and chill at least 4 hrs or overnight. Form the dough into balls, flatten with the back of a fork. Bake at 350 F About 15 – 17 minutes. Let cool 5 minutes on the baking sheets before transferring to a cooling rack, so they can firm up a little.

These cookies are a little different than the Cape Cod oatmeal cookies.