Oregon Trail Cookies (Bob's Red Mill)

From: https://www.bobsredmill.com/recipes/how-to-make/oregon-trail-cookies/

INGREDIENTS:

- 1-1/4 c whole wheat flour
- 3/4 c rolled oats
- 1 tsp cinnamon
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/4 c butter softened (or sub Earth Bound buttery spread)
- 1/4 c peanut butter
- 3/4 c brown sugar
- 2 tbsp maple syrup
- 1 egg
- 1 tsp vanilla
- 1/2 c almonds, chopped
- 1/3 c pepitas
- 2 tbsp flaxseeds
- 1/2 c craisins

INSTRUCTIONS:

1. Preheat oven to 350°F. Grease two baking sheets or line with parchment paper.
2. In a medium bowl, whisk together flour, oats, cinnamon, baking soda, baking powder and salt. Set aside.
3. In a large bowl, beat butter, peanut butter, brown sugar and honey until smooth.
4. Add egg and vanilla and beat until combined.
5. Add flour mixture and beat until just combined.
6. Gently mix in almonds, pumpkin seeds, flax seeds and cranberries.
7. Roll dough into balls, about 2 tablespoons at a time and place on baking sheets, spacing about 1 inch apart. Flatten each cookie slightly. (We flattened the cookies more by using a fork and imprinting a cross pattern.)
8. Bake until golden brown, about 10 minutes. Cool on pan for 2 minutes. Move to wire rack to cool completely. (The cookies will look underdone at 10 minutes, but take them out anyway. They will firm up as they cool.)