



## Blue Owl Smartie Cookies

yields: 30 drop cookies. prep time: 30 mins bake time: 9 mins

bake temp: 350 deg. Store: Tupperware or cookie jar up to one week (if they last that long!)

### wets

- 1/2 cup unsalted butter
- 1 1/4 cups brown sugar
- 2 organic, free range eggs, room temp
- 1/4 cup peanut butter, room temp
- 2 tsp vanilla

### dries

- 1 1/2 cups unbleached flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/3 cup oats

### fun stuff

- 1/4 cup dried apricots
- 1/4 cup coconut
- 1 tbsp flax seeds
- 1 cup roasted and chopped walnuts
- 1 1/4 cups smarties bought in bulk or good quality chocolate chips

1. Preheat oven to 350. Prepare cookie sheets and aside. Cream together butter until white and fluffy, then add brown sugar and beat until creamy. Blend in peanut butter. Add eggs one at a time, then the vanilla. Set aside.
2. Whisk dries together in a deep bowl. Chop apricots until nibbly bits and place in a small bowl. Spoon a little bit of the flour mixture into apricot mix and then add coconut. Mix around.
3. Roast chopped walnuts on 350 for about 2 mins (until golden, watch carefully!) Let them cool on tray separately. Measure out "fun stuff" into a medium sized bowl excluding walnuts and mix around. Add apricots to fun stuff mix.
4. Add dries to wet mix and blend until smooth. Grab a wooden spoon and mix fun stuff into cookie batter by hand. Spoon little drops of cookie batter onto prepared cookie sheets. Gently squish down. Portions should be spoon-size.
5. Bake 9 mins, rotating tray half way through baking. Cool on wire rack and make sure everyone gets one!