

# Oatmeal Cranberry Holiday Cookies



Winter is a wonderful time to bake with cranberries! This recipe not only tastes amazing, but is easy to make. Enjoy these cookies at your next holiday party!

## INGREDIENTS:

- 1 ½ cups of pre-sifted flour
- 3 cups rolled oats
- 1 t baking powder
- 1 t baking soda
- ½ t salt
- ½ t cinnamon
- 2 large eggs
- 1 t vanilla extract
- 1 cup sugar
- 1 cup light brown sugar
- 1 cup dried cranberries
- 2 sticks softened, unsalted butter

## COOKING INSTRUCTIONS:

- ❖ Preheat oven to 350 degrees
- ❖ In medium mixing bowl, combine the flour, baking soda, baking powder, rolled oats, salt and cinnamon
- ❖ In a large mixing bowl, using an electric mixer, mix the butter, sugar and brown sugar until the mixture is pale and fluffy
- ❖ Add the eggs and vanilla, into the large mixing bowl, continue mixing

- ❖ Slowly mix in the dry ingredients to the wet ingredients
- ❖ Spoon in the dried cranberries and mix
- ❖ Roll dough into small 1 ½ inch balls. Space two inches apart on baking sheet
- ❖ Bake for 13 minutes or until golden brown in color
- ❖ Remove from sheet and place on wire cooling rack

## **NUTRITIONAL INFORMATION:**

- ✓ Higher in Fiber than Majority of Cookies
- ✓ Daily Fruit Intake
- ✓ Lower Glycemic Index Cookie