

Oat and Cranberry Cookies

Makes 24

This cookie recipe is simple, the cookies are moist, flavourful and hold well in an air-tight container.

Heat oven to 350f

1 and a bit cups/255g/9oz butter or vegan butter (we use Earth Balance)

1/3 cup/60g/2oz white sugar

1/2 cup/100g/3 1/2oz brown sugar

1 1/2 cups/155g/5.5oz all purpose flour

3 tsp baking powder

2 cups/160g/6oz rolled oats

1 1/3 cup/195g/7oz dried cranberries

1/2 cup/50g/2oz raisins

Beat together the butter and sugars. Add flour, baking powder and oats. Mix well and add dried fruit. Divide mixture into 24 equal portions and roll into balls. Put on cookie sheets lined with parchment paper, leaving plenty of space for them to spread. Flatten each ball slightly.

Bake for 12-15 minutes until they are golden. Cool on sheet for 5 minutes before transferring to a wire rack to cool.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.



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