

## *Cranberry Oatmeal Cookies*

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### **Ingredients**

Have all ingredients at room temperature.

2¼ c flour

½ t salt

1 t cinnamon

1 t baking powder

1 t baking soda

1 T vanilla

¼ c orange juice

2 eggs

1 c butter

1 c yellow sugar (golden, or light brown)

½ c sugar

3 c large flake oats

1 c dried cranberries

### **Directions**

In a medium sized bowl, whisk together the flour, salt, cinnamon, baking powder, & baking soda.

In a smaller bowl, whisk together the vanilla, orange juice, and eggs.

In a mixer bowl, cream together the butter, yellow sugar, and plain sugar. Beat on high for 4 minutes.

With the mixer set on low add in the egg mixture, and beat well.

Add in the flour mixture, and beat until just combined.

Remove bowl from the mixer, and stir in the oats and cranberries.

Chill dough for at least one hour.

Preheat oven to 350°

Line baking sheets with parchment.

Form the dough into 1½" balls, about 1-oz or 30-gr each.

Set on the prepared baking sheets, 2" apart.

Press the balls with 3 fingers close together, to flatten slightly.

Bake for 15 - 16 minutes, until mounded and golden. Rotate pans half way through the cooking time.

Let cool on pans for a couple of minutes then move to racks to cool completely.

Do Ahead: prepare cookies up to putting in the oven. They can be spaced close together on the baking sheet (s). Put them uncovered into the freezer for several hours. After they are hard frozen, working quickly, transfer them to a freezer bag. As they are hard frozen when bagging them, they won't stick to each other. When it is time to cook them, place them on parchment lined baking sheets 2" apart and proceed with recipe, no need to thaw. Giving them an extra 2 minutes in the oven.