THE J.M. SMUCKER Co

Cranberry Oat Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	48	N/A

Ingredients

- 3/4 cup (175 mL) butter, softened
- 1 cup (250 mL) packed brown sugar
- 1/3 cup (75 mL) granulated sugar
- 1 egg
- 2 tbsp (30 mL) water
- 2 tsp (10 mL) vanilla extract
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 tsp (3 mL) baking soda
- 1 tsp (5 mL) cinnamon
- 3 cups (750 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1 cup (250 mL) dried cranberries
- 1/2 cup (125 mL) chopped pecans, optional

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line a baking sheet with parchment paper.

Step 2:

Cream butter, sugars, egg, water and vanilla together on medium speed of electric mixer until light and creamy.

Step 3:

Combine flour, baking soda and cinnamon. Add to creamed mixture, beating on low speed until blended. Stir in oats, cranberries and nuts.

Step 4:

Drop dough by heaping spoonfuls onto prepared baking sheets.

Step 5:

Press flat for crisp cookies; leave mounded for chewy cookies.

Step 6:

Bake in preheated oven for 12 to 15 minutes, or until edges are golden brown. Don't over bake.

Images

