



Oatmeal Cranberry Cookies

Serves: 12 servings

Active time: 2 ½ hours

Total time: 3 hours

Ingredients

¾ cup whole wheat pastry flour (or any available flour)
1 ½ cup old-fashioned rolled oats
¼ cup dried cranberries
¼ tsp salt
¼ tsp ground cinnamon
1 tsp vanilla extract
1 ½ tsp ground flaxseed
1 cup plain soymilk/almond milk
1 Tbsp ground flaxseed



Directions

- Place soymilk and ground flaxseed in a bowl and whisk carefully. Leave for 5 minutes until egg-like texture is evident (Egg replacer).
- Preheat the oven to 375 degrees Fahrenheit. Spray a baking sheet with cooking spray. In a small bowl, stir together the flours, oats, cranberries, salt, and cinnamon and set aside.
- In a medium bowl, add the dry ingredients and add the egg replacer and vanilla and mix well.
- To make cookies, pack the dough into a 2-tablespoon measuring scoop, place on prepared baking sheet, and flatten slightly. Bake for 15 to 20 minutes, until lightly browned.