

Cranberry Walnut Honey Oatmeal Cookies

Ingredients:

- ½ cup butter, softened
- ½ cup honey
- ¼ cup dark brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1 ½ cups quick oats
- 1 cup flour
- ½ tsp baking soda
- ¼ tsp salt
- ½ cup dried whole cranberries
- ½ cup chopped walnuts



Instructions:

Preheat oven to 350. Lightly spray cookie sheets with non-spray cooking spray or line with parchment paper.

Cream together butter, honey and brown sugar in a large bowl. Add in egg and vanilla extract and beat until creamy.

In a medium bowl, whisk together oats, flour, baking soda and salt. Add dry ingredients to wet ingredients and stir to combine. Stir in dried cranberries and chopped walnuts.

Drop cookie dough by tablespoon full onto prepared cookie sheets. Bake for 8-10 minutes or until the edges start to turn golden brown. The centers will appear slightly under cooked. Allow to cool on cookie sheet for 5 minutes before removing to a wire rack to cool completely.

Store leftovers in an airtight container.

Yield: 24 cookies. Prep time: 15 minutes. Cool Time: 10 minutes.

From: Amber Reese