



Simple | Healthy | Delicious

Almond Cranberry Quinoa Cookies



INGREDIENTS

1 1/2 cups white whole wheat flour
1 teaspoon kosher salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup (1 stick) unsalted butter, room temperature
1/4 cup sugar
1/4 cup (packed) light brown sugar
1/4 cup honey
2 large eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 cup cooked Nature's Earthly Choice quinoa, cooled
1 cup old-fashioned oats
1 cup dried cranberries
1/2 cup slivered unsalted almonds

DIRECTIONS:

1. Preheat oven to 375°. Line 2 baking sheets with parchment paper. Whisk flour, salt, baking powder, and baking soda in a medium bowl. Using an electric mixer, beat butter, both sugars, and honey in a large bowl until light and fluffy, about 3 minutes. Add eggs and extracts; beat until pale and fluffy, about minutes. Beat in flour mixture, 1/2 cup at a time. Stir in quinoa, oats, cranberries, cranberries, and almonds. Spoon dough in 2 tablespoon portions onto prepared sheets, spacing 1" apart.
2. Bake cookies until golden, 12–15 minutes. Transfer cookies to a wire rack and let cool.
3. **DO AHEAD:** Store cooled cookies airtight at room temperature for 1 day, or freeze for up to 1 month.