



Simple | Healthy | Delicious

Olive Oil Cranberry Cookies

INGREDIENTS

½ cup organic cane sugar

1 cup brown sugar

2 eggs

1 tablespoon pure vanilla extract

¾ cup olive oil

2 ½ cups all-purpose or whole wheat flour (or combination)

½ cup Nature's Earthly Choice Nut Flour Blend

1 teaspoon baking soda

1 teaspoon salt

½ to ¾ cup dried cranberries



DIRECTIONS:

1. Pre-heat the oven to 375 degrees Fahrenheit. In a bowl, combine the sugars, eggs, and vanilla until creamy. Add the olive oil and mix well.
2. In a separate bowl, combine the flours, salt, and baking soda. Add the dry ingredients to the wet, mixing continuously. Fold in the dried cranberries.
3. Drop golf-ball sized scoops onto a greased baking sheet, about 2 inches apart. Slightly flatten each ball. Bake for 10 to 12 minutes or until lightly golden.