



Oat Flour Chocolate Cranberry Cookies



SERVINGS

24



COOKING TIME

15 min

Oat Flour and Large Flake oats help create cookies flavored with vanilla, dried cranberries and chocolate chips.

Ingredients

- 1 ¼ cups [Quaker® Oat Flour](#)
- 1 ¼ cups Large Flake Quaker® Oat
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 1 large egg
- 2 tsp vanilla extract
- 1/4 cup dried cranberries
- 1/3 cup semi-sweet chocolate chips

Cooking Instructions

1. Preheat oven to 350°F.
2. In a small mixing bowl combine the Oat Flour, Rolled Oats, baking soda and salt. Set aside.
3. Place the butter and sugar into a mixer and beat for 2-3 minutes or until smooth.
4. Once the butter and sugar mixture is smooth, add in the egg and vanilla and mix until combined.
5. Slowly add in the dry ingredients mixing continuously until the cookie dough forms.
6. Fold the dried cranberries and semisweet chocolate chips into the mixture.
7. Portion the dough into golf ball sized balls and place them onto a parchment-lined baking sheet.
8. Bake for 12-15 minutes, or until desired doneness.
9. Remove cookies from the oven and transfer to a cooling rack.