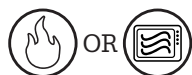


## Cranberry Cookies

This fruity Cranberry Cookies recipe is easy to make and they taste delicious. You could make a batch and freeze the dough to cook later.



Milk, oats (gluten) and wheat (gluten)\*

Nutritional information per cookie (32g):

Energy 512kJ 122kcal 6%	Fat 4.7g 7%	Saturates 1.2g 6%	Sugars 6.5g 7%	Salt 0.17g 3%
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of an adult's reference intake.  
Typical values per 100g: energy 1601kJ/381kcal.

### Equipment

Weighing scales  
Baking sheet x 2  
Greaseproof paper  
Measuring spoons  
Saucepan or microwave-safe bowl  
Pan stand  
Wooden spoon  
Tablespoon  
Fork  
Oven gloves  
Wire rack

### Ingredients

Makes 12 cookies

75g unsaturated fat spread  
25g light muscovado sugar  
1 x 15ml spoon clear honey  
100g self-raising flour  
2 x 5ml spoons cinnamon  
100g oats  
50g dried cranberries  
1 x 15ml spoon semi-skimmed milk

\*Presence of allergens can vary by brand – always check product labels. If you serve food outside the home you must make allergen information available when asked.



### Method

1. Preheat the oven to 170°C/150°C fan or gas mark 3.
2. Line the baking sheets with greaseproof paper.
3. Turn on the hob to a low heat. Place the spread, sugar and honey in a saucepan and stir until melted. If you have a microwave, place in a microwave-safe bowl and heat on high for 1 minute (timing based on an 800W microwave).
4. Stir in the flour, cinnamon, oats, cranberries and milk. Mix well. Allow to cool for about 5 minutes.
5. Roll tablespoons of the mixture into balls and flatten down onto the prepared baking sheet. This should make around 12. Space them well apart.
6. Flatten the tops slightly with a fork.
7. Bake for 15 minutes until golden brown and crisp on the base.
8. Leave to cool on the wire rack.

#### Skills used include:

Weighing, measuring, mixing/combining, rolling, melting, microwaving and baking.

### Something to try next time

- Add the grated zest of an orange or clementine for a real Christmassy feel!
- Substitute the cranberries with your favourite dried fruit such as raisins or sultanas.

### Prepare now, eat later

- Keep in an airtight container for up to 1 week or freeze for up to 1 month.
- Freeze the biscuits cooked or uncooked. To freeze uncooked, shape the cookies and freeze until hard then pack into an airtight container or bag. Defrost on greaseproof paper on a baking tray for an hour before baking.