

# Oatmeal Walnut & Cranberry Cookie

*Our most favourite cookie of all!*



Although this cookie does contain some sugar, it is full of good things like oats, walnuts and cranberries and tastes just delicious! We love to eat one when it is about time to have lunch but we want to keep going a bit longer, which is more often than not. This cookie fills that hole beautifully.

RECIPE for about 14 cookies

Oven: 175C

Mix in a processor till creamy:

1. 115g butter - soft + salt
2. 50g white sugar + 100g brown sugar
3. Some vanilla and some cinnamon

Then add 1 egg . Mix till smooth and even creamier.

Then mix in 125g of whole meal flour, and 1 tsp baking soda through the mix.

Then fold in manually 150g of whole oats, 150g of dried cranberries or raisins, 100g of walnut pieces.

Mix till all well blended. Now make small balls, size of about a small golf ball and lay them on a cookie tray. (If the dough is too sticky/soft, you can put it in the fridge for 20 minutes)

Bake in the middle of the oven for about 10-12 minutes.

And done! Enjoy...