

Cranberry Pecan Oatmeal Cookies

INGREDIENTS:

- *All-purpose Flour – ¾ cup*
- *Baking Soda – ½ teaspoon*
- *Salt – ½ teaspoon*
- *Ground Cinnamon - ½ teaspoon*
- *Unsalted Butter - 170 grams (¾ cup at room temperature)*
- *Light Brown Sugar - 1 cup (200 grams)*
- *Egg (large) - 1 (room temperature)*
- *Vanilla Extract - 1 teaspoon*
- *Rolled Oats - 3 cup*
- *Pecan nuts - 1 cup*
- *Dried Cranberry - 1 cup*



DIRECTIONS:

- *Preheat the oven to 180° C/350° F. Place the pecan nuts on a baking sheet and bake for 8 - 10 minutes, until toasted. Let it cool and chop them coarsely.*
- *Line the baking sheet with baking paper to bake the cookies.*
- *In a bowl, whisk together the flour, baking soda, salt and ground cinnamon.*
- *In an electric mixer, or using a hand mixer, beat the butter. Add the brown sugar and beat until it becomes smooth and creamy. Add the egg and vanilla extract and beat well.*
- *Add the flour mixture to the batter and beat until incorporated.*
- *Stir in the rolled oats, chopped pecans and cranberry to the batter and mix well.*
- *To make large cookies, place about ¼ cup of the dough, onto the prepared baking sheet. Flatten the cookies using fingers to have the desired thickness. Make sure to space the cookies at least about 2 inches apart.*
- *Bake the cookies for 12 - 15 minutes, until the edges start to become golden brown, but the center is still soft.*
- *Remove from oven and transfer the cookies to a wire rack to cool.*

Makes about 20 – 24 large cookies.