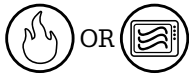


Cranberry Cookies

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	Fat	Saturates	Sugars	Salt
512kJ 122kcal 6%	4.7g 7%	1.2g 6%	6.5g 7%	0.17g 3%

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.



Top Tip

- Lightly wet your hands before rolling the cookies, this helps to stop the mixture from sticking to you.

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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.

Something to try next time

- Add the grated zest of an orange or clementine for a real Christmassy feel!

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.

Skills used include:

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