



Oatmeal Cranberry Cookies

65g **all-purpose flour** *farine*
30g **whole wheat flour** *farine complète*
1/2 teaspoon **baking soda** *bicarbonate de soude*
1/2 teaspoon **ground cinnamon** *cannelle moulue*
1/4 teaspoon **salt** *sel*
110g **butter**, softened *beurre ramolli*
100g **light brown sugar** *vergeoise blonde*
1 **egg**, at room temperature *oeuf*
1/2 teaspoon **vanilla extract** *extrait de vanilla*
120g **rolled oats** *flocons d'avoine*
80g **dried cranberries** (or **raisins**) *cranberries séchées ou raisins secs*
80g **walnuts** or **pecans**, chopped *cerneaux de noix ou noix de pécan*

- 1 Preheat oven to 180°C. In a small bowl, sift together both **flours**, **baking soda**, **cinnamon** and **salt**. Set aside.
- 2 In a large bowl, cream together the **butter** and **brown sugar** until light and fluffy. Add the **egg** and **vanilla** and beat until smooth. Stir **flour mixture** into the butter mixture. Stir in the **oats**, **cranberries** and **nuts**. Mix until just incorporated (dough will be stiff).
- 3 Using 2 large spoons, scoop the dough onto a parchment-lined baking sheet spacing the cookies 5cm apart. Bake them for 8 to 10 minutes, taking them out when golden around the edges but still soft in the middle. Let them sit on the baking sheet for five minutes before transferring them to a rack to cool.

Makes about 30 cookies...**Yum!**