



## Cranberry Oatmeal Chewies

 **PG Tested**

Since most cookies are eaten by family in any season, I make sure our goodies are full of healthy things like cranberries, oats and nuts. These “chewies” get that way from the honey that holds their moisture. Toss in red cranberries and green pistachios for some holiday color. For extra sparkle, dust with a little colored sugar before baking.

1½ cups flour

1 teaspoon baking soda

½ teaspoon fine salt

½ teaspoon cinnamon

2½ cups old-fashioned oats

1 cup (2 sticks) butter, at room temperature

1 cup packed brown sugar

½ cup granulated white sugar

2 large eggs

1 tablespoon honey

2 teaspoons vanilla

1½ cups dried cranberries

1 cup chopped nuts (pistachios, walnuts or pecans)

**Preheat** the oven to 350 degrees. Lightly grease 2 cookie sheets or line them with parchment. In a medium bowl, mix the flour, baking soda, salt and cinnamon; stir in the oats.

**In** a large bowl, beat the butter and both sugars on medium speed until light and fluffy. Beat in the eggs, scrape down the sides of the bowl, and add the honey and vanilla. Beat until blended. Add the flour mixture in two additions, beating until well combined. Stir in the cranberries and nuts. The dough can rest in the fridge until you are ready to bake.

**Drop** the dough by heaping tablespoonfuls about 2 inches apart onto the cookie sheets until the sheets are full (you'll need to bake the cookies in two batches).

**Bake** until the centers of the cookies are soft and no longer look damp, 9 to 11 minutes, rotating the sheets if necessary for even browning. Repeat with remaining dough.

**Let** the cookies cool on the sheets for 5 minutes; this is important. Transfer to a rack to cool completely.

**Makes** about 48 3-inch cookies.