

## Almond Oatmeal Cranberry Cookies

**Preheat** oven to 325° F and spray cookie sheets with non-stick cooking spray or line with parchment paper.

### Ingredients

2 sticks salted butter – melted  
1 ¼ cups light brown sugar  
¼ cup granulated sugar  
2 eggs  
1 tsp vanilla  
1-1/2 cups crushed toasted salted almonds  
2-1/2 cups quick oats  
1/2 cup All Purpose flour  
1-1/2 tsp. Baking Powder  
1/4 tsp Salt (Add a skotch more if you are using unsalted butter and unsalted nuts)  
1-1/2 cups Dried Cranberries



**Melt** two sticks salted butter in the microwave (I can never remember to set it out to get to room temperature.)

**Add** 1-1/4 cup brown sugar and the 1/4 cup granulated sugar to the melted butter and whisk until well blended.

**Add** the two eggs and whisk until smooth. Make sure the butter/sugar mixture is cool so it doesn't scramble the eggs.

**Add** the 1-1/2 cups crushed toasted salted almonds, the 1/2 cup flour, 1-1/2 tsp baking powder, and salt. Switch to a rubber spatula or wooden spoon to mix well.

**Add** the vanilla and mix well.

**Add** 2-1/2 cups quick oats and 1-1/2 cups dried cranberries and mix.

**Scoop** the dough out onto prepared cookie sheets using a 1-3/4 inch scoop. The cookies should just hold their shape.

**Bake** at 325 F for 12 – 15 minutes. Edges should be only slightly brown.

The recipe makes about 38 – 40 cookies.