



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## Oatmeal Cranberry Lace Cookies

Makes 5 dozen

Preheat oven 350°F

3 cups old fashioned oatmeal  
1 ¼ cups flour  
½ cup wheat bran  
1 teaspoon baking soda  
1 teaspoon baking powder  
¾ teaspoon ground cinnamon  
½ teaspoon salt  
½ cup butter, at room temperature  
½ cup margarine, at room temperature  
1 cup white sugar  
1 cup brown sugar  
2 large eggs  
1 teaspoon pure vanilla extract  
2 cups dried sweetened cranberries

In a large mixing bowl, combine flour, oats, bran, baking soda, baking powder, cinnamon and salt.

In the bowl of your stand mixer, beat butter, margarine, sugars, eggs and vanilla until light and fluffy.

Add oat mixture and blend until just mixed.

Add dried cranberries and continue mixing until well combined.

Line a baking sheet with parchment paper.

Using a 1 ½ inch scoop, drop batter 2 inches apart to allow room for spreading.

Bake 12 - 14 minutes

Allow cookies to cool then transfer to a cooling rack to cool completely.

Store in an airtight container up to 3 days.

**THE LOVE:** Don't over beat any part of these cookies. Beat the butter part just until fluffy. Beat the flour part until just combined. Use your own judgement but be cautious.