

# Olive Oil Cranberry Cookies

simple  
healthy  
delicious

## Ingredients

- *½ cup organic cane sugar*
- *1 cup brown sugar*
- *2 eggs*
- *1 tablespoon pure vanilla extract*
- *¾ cup olive oil*
- *2 ½ cups all-purpose or whole wheat flour (or combination)*
- *½ cup Nature's Earthly Choice™ Nut Flour Blend*
- *1 teaspoon baking soda*
- *1 teaspoon salt*
- *½ to ¾ cup dried cranberries*



## Directions

1. *Pre-heat the oven to 375 degrees Fahrenheit. In a bowl, combine the sugars, eggs, and vanilla until creamy. Add the olive oil and mix well.*
2. *In a separate bowl, combine the flours, salt, and baking soda. Add the dry ingredients to the wet, mixing continuously. Fold in the dried cranberries.*
3. *Drop golf-ball sized scoops onto a greased baking sheet, about 2 inches apart. Slightly flatten each ball. Bake for 10 to 12 minutes or until lightly golden.*