

Almond Cranberry Quinoa Cookies

simple
healthy
delicious

Ingredients

- 1 ½ cups white whole wheat flour
- 1 teaspoon kosher salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ cup (1 stick) unsalted butter, room temperature
- ¼ cup sugar
- ¼ cup (packed) light brown sugar
- ¼ cup honey
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 cup cooked Nature's Earthly Choice™ Quinoa, cooled
- 1 cup old-fashioned oats
- 1 cup dried cranberries
- ½ cup slivered unsalted almonds



Directions

1. Preheat oven to 375°. Line 2 baking sheets with parchment paper. Whisk flour, salt, baking powder, and baking soda in a medium bowl. Using an electric mixer, beat butter, both sugars, and honey in a large bowl until light and fluffy, about 3 minutes. Add eggs and extracts; beat until pale and fluffy, about 2 minutes. Beat in flour mixture, ½ cup at a time. Stir in Quinoa, oats, cranberries and almonds. Spoon dough in 2 tablespoons portions onto prepared sheets, spacing 1" apart.
2. Bake cookies until golden, 12–15 minutes. Transfer cookies to a wire rack and let cool. **DO AHEAD:** Store cooled cookies airtight at room temperature for 1 day, or freeze for up to 1 month.