

Cranberry Oatmeal Cookies

1 cup	All purpose Flour
¼ cup	Wheat or oats bran
½ tsp	Baking Powder
½ cup	Brown Sugar
½ cup	Margarine
1	Egg
1 tsp	Vanilla
1 cup	Quick cooking (not instant) oats
½ cup	Frozen or dried cranberries

- Preheat oven to 350 °F
- In a small bowl, combine flour, bran and baking powder, set aside.
- In a medium bowl, cream together margarine and brown sugar until light and fluffy. Add egg and mix well; stir in vanilla. Add flour mixture and blend thoroughly. Stir in oats and cranberries.
- Drop heaping teaspoons of the cookie dough onto prepared cookie sheets, about 2 inches apart. Bake in preheated oven for 10 –12 minutes or until edges are lightly browned.

Adapted from "Cook Great Food" by Dietitians of Canada