



**BRAIN HEALTHY
COOKING**

Dessert

Dark Chocolate Cranberry Oatmeal Cookies



Ingredients

- 1 ¼ CUP Butter (soft, trans fat free)
- 1 CUP Honey
- ½ TSP Stevia
- 1 CUP Whole Wheat Pastry Flour
- 1 CUP White Flour
- 1 CUP Quick Oats
- 1 CUP Applesauce
- 2 TSP Vanilla Extract
- 2 Large Eggs
- 1 ½ CUP Dried Cranberries (soaked in hot water)
- 1 ½ CUP Dark Chocolate Chips
- 1 TBSP Cinnamon
- 1 TBSP Ground Flax Seed
- 1 TSP Wheat Germ
- 1 TBSP Kelp

Directions

1. Preheat oven to 300° F.
2. In mixing bowl, combine flours and oats; mix well and set aside.
3. With electric mixer, blend butter, applesauce and sweeteners; scrape sides of bowl; add vanilla and eggs. Mix at medium speed until light and fluffy.
4. Add cinnamon, wheat germ, flax seed, kelp, flour mixture, dark chocolate and dried cranberries.
5. Blend these all together – DO NOT OVERMIX.
6. Use a well rounded tablespoon to place cookies on parchment paper about 1 ½” apart.
7. Bake 14-18 minutes until light brown. Cool on rack.



Makes 30 cookies. Prep time: 20 minutes