

Cran-Chocolate Cookies

Ingredients	25 Servings
Margarine	1/2 cup
Sugar	1/3 cup + 1 Tablespoon
Brown Sugar, packed	1/3 cup
Egg	1 large
Orange Juice	2 Tablespoons
Vanilla	1 teaspoon
Salt	1/2 teaspoon
Baking Soda	1/4 teaspoon
Baking Powder	1/2 teaspoon
Whole Wheat Flour	3/4 cup
Rolled Oats, grind in food processor or blender	3/4 cup
Cranberries, dried, chopped	1 cup
Semi-Sweet Chocolate Chips	1 cup



Directions

1. Wash hands with soap and water.
2. In large bowl, beat margarine and sugars on medium speed of electric mixer until creamy.
3. Add egg, orange juice and vanilla; beat well.
4. In medium bowl, stir together ground oats, whole wheat flour, baking soda, baking powder and salt.
5. Add to margarine mixture and mix well.
6. Stir in chocolate chips and chopped cranberries.
7. Cover bowl, and refrigerate until thoroughly chilled; at least several hours, or overnight.
8. To bake, preheat oven to 375°F. Place parchment on baking sheets.
9. Drop dough by rounded spoonful (about a 1-inch ball) onto parchment lined baking sheets, spacing them about 2 inches apart.
10. Bake for 13 to 14 minutes, or until light golden brown and a bit darker around the edges.
11. Cool 1 minute on baking sheets; remove to wire rack. Cool completely. Store tightly covered.

Nutrients based on 1 portion (2 cookies)	Calories: 149	Total Fat: 6.79 g	Saturated Fat: 3.99 g	Cholesterol 8.44 mg
	Carbohydrates: 21.69 g	Dietary Fiber: 1.18 g	Sodium: 8.44 mg	Protein: 1.54 g