



THE J.M. SMUCKER Co

Cranberry Oatmeal Cookies

Prep Time Cook Time Serves Difficulty

15 mins 12 mins 48 N/A

Ingredients

- 1 3/4 cups (425 mL) **Robin Hood®** All Purpose Whole Wheat Flour

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- 1/2 tsp (2 mL) salt
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) ground nutmeg
- 1/2 tsp (2 mL) ground cloves
- 1/2 cup (125 mL) All Vegetable Shortening
- 1 cup (250 mL) granulated sugar
- 1 egg
- 1 cup (250 mL) applesauce
- 1 tsp (5 mL) baking soda
- 1 cup (250 mL) raisins or dried cranberries
- 1 cup (250 mL) **Robin Hood®** Oats

Robin Hood® Quick Oats

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease or line baking sheets with parchment paper.

Give your helpers the job of unrolling and placing the parchment paper on the baking sheets. Get them to guess how long the parchment paper should be in order to cover the whole length of the sheet and see who's closest!

Step 2:

Combine, in a large bowl, flour, salt and spices. Stir well to blend.

Using clean hands, let your kids have fun mixing together these ingredients.

Step 3:

Cream, in a medium bowl, shortening, sugar and egg together thoroughly.

Teach your kids how to measure shortening. Take a 2 cup (500 mL) measuring cup and add 1 cup (250 mL) of water. Have your kids keep dropping in pieces of shortening until the water reaches 1 1/2 cups (375 mL).

Step 4:

Combine, in a separate bowl, applesauce and baking soda. Add to creamed mixture alternating with dry ingredients. Mix well. Stir in raisins and oats.

Step 5:

Drop by teaspoonfuls (5 mL) 2" (5 cm) apart onto greased baking sheets.

Step 6:

Bake in preheated oven for 10 to 12 minutes or until golden brown. Cool 5 minutes, then remove to wire rack.

Images

