

Citrus-Drizzled Cranberry-Oatmeal Cookies

Ingredients

2 c Flour
2 c Oats
1 t Baking Powder
1 t Ground Cinnamon
1/2 t Baking Soda
1/2 t Salt
1/2 t Ground Nutmeg
1 c Brown Sugar
3/4 c Sugar
3/4 c Butter (softened)
1 1/2 t Vanilla Extract
2 Eggs
1 c Dried Cranberries
1 1/2 c Powdered Sugar
3 T Lemon Juice
2 t Orange Zest (grated)

Instructions

- 1.Preheat oven to 350 degrees.
- 2.To prepare cookies, lightly spoon flour into dry measuring cups; level with a knife. Combine flour, oats, baking powder, cinnamon, baking soda, salt, and nutmeg in a bowl. Combine brown sugar, sugar, and butter in a large bowl; beat with a mixer at medium speed until well blended. Add vanilla and eggs; beat well. Gradually add flour mixture and cranberries; beat at low speed until combined. Shape dough into 55 (1-inch) balls. Place the balls 2 inches apart on baking sheets coated with cooking spray. Bake at 350 degrees for 15 minutes or until almost firm. Let stand on the baking sheets 2 minutes. Remove cookies from baking sheets; cool completely on a wire rack.
- 3.To prepare glaze, combine powdered sugar, lemon

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juice, and orange zest in a bowl, stirring with a whisk. Spoon mixture into a small zip-top plastic bag. Snip a small hole in 1 corner of bag; drizzle glaze over cooled cookies.