



Chocolate Pecranberry Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup (all-purpose) flour - 1 tsp ground cinnamon - 1/2 tsp ground nutmeg - 1 tsp baking soda - 1/2 tsp salt - 1/2 cup dried cranberries (or cherries) - 1/2 cup toasted pecans - 1/2 cup chocolate chips - 2 cups rolled oats - 3/4 cup packed brown (demererra) sugar - 1/2 cup white sugar - 3/4 cup butter (salted), softened - 1 large egg, slightly beaten - 1 tsp vanilla

Instructions

1. Mix dry ingredients in a bowl. 2. Mix in butter, then egg and vanilla. 3. Shape into balls, (about the size of a walnut), and bake at 350F (175C) for 8-10 mins or until edges appear slightly browned. They need to cool for a few minutes before transferring to a cooling rack to finish. Needs to be eaten in a couple of days.