

# CHOCOLATE-CRANBERRY COOKIES

*Lower Saturated Fat, Lower Sodium, Vegetarian*

*Serves: 1 cookie*

## **Nutrition (per serving)**

Calories: 94	Total Carbohydrate: 16
Total Fat: 3.2 g	Dietary Fiber: 1 g
Saturated Fat: 1.5 g	Protein: 1.5 g
Sodium: 80 mg	

## **Ingredients**

- 6 T butter or margarine
- $\frac{3}{4}$  c packed light brown sugar
- 1 tsp vanilla extract
- 1 large egg
- $\frac{1}{3}$  c white flour
- $\frac{1}{3}$  c whole-wheat flour
- $1\frac{1}{2}$  c old-fashioned oats
- 1 tsp baking powder

1 c dried cranberries

3 oz bittersweet chocolate, chopped or ½ c semi-sweet chocolate chips

### **Directions**

Preheat oven to 350oF. Combine butter and brown sugar with electric mixer. Add eggs and vanilla; beat until smooth. Add flour, oats, and baking powder. Fold in cranberries and chocolate.

Drop dough by tablespoonfuls 2 inches apart on baking sheets. Bake for 10-12 minutes or until edges are golden brown. Remove from oven and cool on wire racks or wax paper.