

Recipe Name: Eggless Oats Cranberry Almond Cookies Recipe

Diet Type: Vegetarian

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 3/4 cup Icing Sugar	4
• 75 grams Butter - cubed and cold	
• 1 teaspoon Vanilla Extract - or Almond Essence	
• 1 cup Whole Wheat Flour	
• 1 cup Oats Flour - toasted	
• 1/4 teaspoon Salt	
• 1/4 cup Cranberries - dried	
• 1/4 cup Badam (Almond) - light toasted and coarsely chopped	

Preparation

- To begin making Eggless Oats Cranberry Almond Cookie Recipe, preheat your oven at 180 deg for 20 minutes.
- Line a baking tray with parchment paper and keep aside.

• Mix well and keep asideIn another bowl, sieve the whole wheat flour, toasted oats , cranberries and almonds along with a pinch of salt.

• Make sure the Eggless Oats Cranberry Almond Cookie dough are not rolled too tight, else it might not bake evenly.

• After 15 minutes, increase the temperature to 200 degrees and bake for an additional 5 minutes until the cookie has a golden crust.



- Remove the Eggless Oats Cranberry Almond Cookie from the oven and allow the cookie to cool on a wire rack.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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