
What Geeks Eat...

Almond Cranberry Breakfast Cookie

adapted from Martha Stewart's Oatmeal Bars with Dates and Walnuts

2 cups old fashioned oats
¾ cup whole wheat white flour
1 ½ teaspoons baking powder
1 ½ teaspoons coarse salt
½ teaspoon ground cinnamon
¼ teaspoon ground allspice
1 ½ sticks of unsalted butter
2 cups dark brown sugar, packed
3 eggs
2 ½ teaspoons vanilla
1 cup dried cranberries
1 cup almonds, chopped

Preheat oven to 350°. Line the bottom of a 13"x 9" pan with parchment and brush the sides with butter.

Put one cup of the oats into the food processor and grind them to a fine consistency. Dump them into a bowl and add the other cup of oats, the flour, baking powder, salt, and spices. Stir to combine.

In another bowl cream the butter and sugar until its fluffy. Add the eggs and mix for several minutes until its shiny. Add the vanilla.

Add the dry ingredients to the wet and mix well to combine. Load it into the prepared pan and bake it for 25 - 35 minutes or until the top is golden brown and a knife comes out clean.

Cool before cutting.