



## **Gluten-Free Oatmeal and Flax Cranberry Cookies**

Chewy and nicely fruit-flavored, these cookies are packed with antioxidants, fiber, and "friendly fats" from cranberries, oats, flax, and walnuts.

6 tablespoons softened butter  
1/3 cup brown sugar, lightly packed  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
2 tablespoons water  
2 large eggs  
1 cup King Arthur Gluten-Free Multi-Purpose Flour or 1 cup + 2 tablespoons brown rice flour blend\*  
3/4 cup gluten-free rolled oats (not instant or quick cooking)  
1/4 cup whole flax meal  
1/4 cup whole flax seeds  
3/4 cup dried cranberries, orange-flavored or regular; or raisins  
3/4 cup chopped walnuts

Preheat the oven to 350°F.

In a large bowl, beat together the butter, sugar, vanilla extract, cinnamon, baking soda, salt, eggs, and water until fluffy.

Mix in the flour, oats, flax, and dried fruit and nuts.

Refrigerate the dough for about 1 hour, for the flax and oats to soften.

Scoop the dough by the rounded tablespoonful onto greased or parchment-lined baking sheets. Press the dough into 2" disks about 1/2" thick. Bake the cookies for 10 to 12 minutes, until golden brown.

Remove from the oven, and cool on the baking sheets for 15 minutes or so, to allow cookies to firm up. Transfer to a cooling rack to finish cooling.

Yield: 2 dozen cookies.

### **\*Make your own blend**

Many of our gluten-free recipes use our King Arthur Gluten-Free Multi-Purpose Flour, which includes ingredients that reduce the grittiness sometimes found in gluten-free baked goods. Our flour also increases the shelf life of your treats, keeping them fresh longer.

The following make-at-home blend, featuring stabilized brown rice flour, works pretty well when substituted; and it tastes better than a blend using regular brown rice flour.

Whisk together 6 cups (32 ounces) King Arthur stabilized brown rice flour; 2 cups (10 3/4 ounces) potato starch; and 1 cup (4 ounces) tapioca flour or tapioca starch. Store airtight at room temperature. Note: You can substitute white rice flour for the brown rice flour if you like; it'll make your baked goods grittier (unless you manage to find a finely ground version).