



Soft Oat cookies

Homemade cranberry treats with Alpro Oat drink

Preparation

1. Preheat the oven to 200°C. In a medium bowl, whisk together the flour, rolled oats, baking powder, salt, vanilla sugar, cranberries and cinnamon
2. In a small bowl, whisk together the baking margarine, egg, honey and Alpro Oat drink until combined. Add to the flour mixture and stir until the batter is evenly moistened.
3. Drop 1 tablespoon of the batter onto a baking sheet and repeat until all the batter is on your baking sheet. Bake until golden brown - around 15 to 20 minutes.
4. Let the cookies cool on a wire rack for 5 minutes and serve.



15 servings



25min



Ingredients

- 150g all-purpose flour (sifted)
- 150g rolled oats (not quick-cook)
- 2tsp baking powder
- 2tbs honey
- 1tbs vanilla sugar
- 70g dried cranberries
- 1tsp cinnamon powder
- 3tbs baking margarine (melted)
- 1 large egg (lightly beaten)
- 200ml Alpro Oat original drink
- pinch of salt