



## Neven's Oat & Cranberry Christmas Cookies

These cookies are irresistible when warm and are perfect for serving on Christmas night. The dried cranberries can be replaced with raisins or chopped dried apricots, depending on what you fancy. Once you have added the flour, bring the cookie dough together using as few stirs as possible so that the dough doesn't get too tough.

### MAKES 10 COOKIES

100g (4oz) butter, softened  
100g (4oz) light brown sugar  
1 egg  
2 tsp vanilla extract  
130g (4½oz) porridge oats  
75g (3oz) dried cranberries  
50g (2oz) self-raising flour  
1/2 tsp ground cinnamon



1. Preheat the oven to 180°C (350°F/gas mark 4). Line two baking sheets with non-stick baking paper.
2. Cream the butter and sugar in a large bowl with a wooden spoon. Beat in the egg and vanilla, then stir in the oats, cranberries, flour and cinnamon.
3. Divide the cookie dough into 10 equal-sized blobs (each about 50g (2oz)), placing them on the prepared baking sheets as you go and leaving plenty of space for them to spread out.
4. Bake in the oven for 8–10 minutes. The trick is to pull them out of the oven before they are super firm – you want them to come out just slightly underbaked so that when they cool, they will still be chewy. Remove from the oven and leave to cool a little before serving.