

CAD ▾



STONE AGE COOKIES

by Chanelle Mayer | November 08, 2021

INGREDIENTS:

- 1 cup, heaping, Stone Age Oats
- $\frac{1}{3}$ cup brown sugar, packed
- $\frac{1}{2}$ cup of all-purpose flour or gluten-free flour

- ¼ cup, heaping, semi-sweet chocolate chips
- ¼ cup dried cranberries, sweetened with apple juice
- 1 large egg
- 1 tsp. vanilla
- 1 tsp. salt
- 1 tsp. baking soda
- ¼ cup of water

CAD ▾

PREPARATION:

1. Preheat oven to 350°F.
2. Mix all the dry ingredients in a bowl.
3. Add the wet ingredients to the dry and mix.
4. Line your baking sheet with parchment paper and with a spoon, make balls of oat mixture.
Flatten slightly with your fingers.
5. Bake for 13 to 15 minutes, once the bottom is golden.
6. Remove, cool, and enjoy



Check us out on social or drop us a note, we'd love to hear from you. If you'd rather talk to a real person, give us a ring at 1-866-HOT-OATS (468-6287). FYI, we're on Mountain Time (and loving it).

QUICK LINKS

ACCOUNT

CONNECT