

CRANBERRY OATMEAL COOKIES



SERVING SIZE

1



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Cranberry Oatmeal Packet	1	Enough Water for Cookie Dough Texture	
Sea Salt	¼ Tsp.		
Splenda or Stevia	1 Packet		
A Sprinkle of Cinnamon	To Taste		
Baking Powder	1 Tsp.		
Egg White	1		



PREPARATION

- Preheat your oven to 350°F (175°C).
- Line a baking sheet with parchment paper or lightly grease it.
- In a mixing bowl, combine the cranberry oatmeal packet, sea salt, Splenda or Stevia, cinnamon, and baking powder. Mix these dry ingredients well to ensure even distribution.
- Add the egg white to the dry mixture and stir to combine. Gradually add water, a little at a time, stirring until the mixture reaches a cookie dough consistency.
- Using a spoon or your hands, form the dough into small balls and place them on the prepared baking sheet.
- Flatten each ball slightly with the back of a spoon or your fingers, as they will not spread much during baking.
- Place the baking sheet in the preheated oven and bake for about 10-12 minutes, or until the edges of the cookies are slightly golden.
- Remove the cookies from the oven and let them cool on the baking sheet for a few minutes.
- Enjoy!