

Lemon Cranberry Oatmeal Cookies

Printed from Iwannabake.com

Ingredients

- 1¾ sticks unsalted butter, softened
- ¾ cup packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- 1 tsp. vanilla extract
- 2 medium lemons
- 1 ½ cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. ground ginger
- 3 cups rolled oats
- 1 cup dried cranberries
- Your favorite glam rock album (optional)



Directions

1. Preheat your oven to 350°F.
2. Combine the flour, baking soda, ground ginger, and rolled oats in a medium mixing bowl. Mix until ingredients are well-combined.
3. Rinse, dry, and zest your lemons (this should yield approximately 2 Tbsp. of zest). Juice the zested lemons and reserve 2 Tbsp. of juice. Set the lemon zest and juice aside.
4. Combine the butter and sugars in the bowl of a stand mixer or other large mixing bowl. Beat until well-combined and creamy.
5. Stir in the reserved lemon zest and juice, eggs, and vanilla extract and beat until well-combined, being sure to scrape the edge of the bowl.
6. Add the dry ingredients to the wet ingredients in thirds. Stir until well-combined.
7. Stir in the dried cranberries until they are evenly distributed throughout the dough.
8. Line or grease cookie sheets. Form the dough into golfball-sized balls and arrange on the cookie sheets approximately 2" apart.
9. Bake the cookies for approximately 12 minutes, or until they begin to turn golden brown.
10. Let the cookies cool on the cookie sheets for approximately 5 minutes, then remove them to a cooling rack to cool completely.
11. Enjoy!