

Cookies in a Jar!

Cranberry Chocolate Chip Cookies

Ingredients in Your Jar:

2 1/2 cups all-purpose flour (725 mL)
1 tsp baking powder (5 mL)
1/2 tsp salt (2 mL)
1/2 cup brown sugar (125 mL)
1/2 cup white sugar (125 mL)
3/4 cup dried cranberries (175 mL)
1 cup mini chocolate chips (250 mL)

How to Bake Your Cookies:

Ingredients Needed For Baking:

1 tsp vanilla (5 mL)
2 eggs (2)
1/4 cup applesauce (60 mL)
3/4 cup canola oil (175 mL)

Instructions for Baking:

Preheat the oven to 375°F (190°C).

In a large mixing bowl, empty contents of jar. In a separate bowl, whisk together vanilla, eggs, applesauce and canola oil. Add to dry ingredients. Stir well to combine ingredients.

Shape or drop into 1 inch (2.5 cm) balls and place about 2 inches (5 cm) apart on parchment lined cookie sheet. Flatten slightly with a fork. Bake for 10 minutes or until nicely browned around the edges. Let cookies cool on cookie sheet for 1 – 2 minutes and then transfer to a rack to cool completely.



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