

Cranberry Oatmeal Cookies

Ingredients:

- 3/4 cup white rice flour
- 1/4 cup brown rice flour
- 1/8 cup each tapioca and potato flour
- 1 tsp. xanthan gum
- 1 tsp. baking soda
- 3/4 tsp. ground cinnamon
- 1/2 tsp. salt
- 3/4 cup butter
- 3/4 cup white sugar
- 3/4 cup brown sugar
- 2 eggs
- 1 tsp. vanilla extract
- 2 3/4 cup gluten free rolled oats
- 1 cup dried cranberries

Instructions:

1. Preheat oven to 375 degrees
2. Mix together flour, baking soda, xanthan gum, cinnamon and salt
3. Cream butter and sugar. Add the eggs and vanilla. Beat until smooth.
4. Combine flour mixture with butter mixture and add oats and cranberries. (or raisins) Mix well.
5. Drop by rounded spoonful onto a greased cookie sheet.
6. Bake 8-10 minutes or until golden brown.
7. Cool and enjoy!

