

Enjoy Cranberry Granola Cookies for a GFCF Mother's Day

Enjoy Life Foods is celebrating their new and improved granola this month (crispier and with smaller granola clusters!) with a deliciously light mother's day cookie recipe that showcases the sweet goodness of cranberries and apples. Whether your mom is gluten-free and you want to surprise her with a treat, or the idea of baking cookies with mom sounds like a special mother's day in its own right, this recipe will suit your needs. Beyond gluten-free, it is also vegan, soy-free, dairy-free, egg-free, and nut-free ... in true Enjoy Life fashion! If gluten-free isn't a concern for you, feel free to substitute the flours with all-purpose or whole wheat pastry flour, and omit the xanthan gum. If you don't have any Enjoy Life Granola on hand, no worries, it is on sale on Amazon this month (along with Enjoy Life cookies and chocolate chips, two of my personal favorite treats!). Just use the coupon code ENJOYLIF at checkout for an extra 20% off, and purchase \$25 of groceries or more for free shipping! Oh yes, back to the recipe, here it is ...

Cranberry Granola Cookies

NO: wheat, gluten, dairy, peanuts, tree nuts, egg or soy!

Ingredients:

1 1/4 cup unsweetened applesauce
3/4 cup sugar
1 teaspoon vanilla (gluten free)
3/4 cup light brown sugar, firmly packed
1/4 cup vegetable oil
1 bag (12 oz) Enjoy Life® Cranapple Crunch granola
1 1/2 cups white rice flour
1/2 cup tapioca flour/starch
1/4 teaspoon xanthan gum
Dash salt
1 cup dried cranberries

Directions:

1. Combine the first 5 ingredients (unsweetened applesauce thru vegetable oil) and set aside.
2. In a separate bowl, combine the remaining ingredients, with the exception of the cranberries.
3. Add the applesauce mixture to the granola mixture until combined. Then stir in the cranberries.
4. Drop cookies onto a baking sheet with a tablespoon.
5. Bake at 375° F for 6-8 minutes or slightly firm and lightly browned around the edges. Let cookies cool on the baking sheet for a couple minutes for easier removal. Remove and cool completely. Then enjoy!
6. Store cooled cookies in a sealed container in the refrigerator.

Yield: Approx 2 dozen cookies.