

## Cranberry Coconut Oatmeal Cookies

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*Cranberry coconut oatmeal bars are a wholesome and delicious treat that perfectly combines chewy, nutty oats with the sweet-tart flavor of cranberries and the tropical richness of coconut. These bars are baked to golden perfection, offering a satisfying texture that's both hearty and chewy. Packed with fiber and natural sweetness, they're an ideal snack for any time of day.*

**Yield:** 12 cookies

**Serving Size:** 1 cookie

### Ingredients:

- 1 large egg
- 1/2 cup granulated sugar
- 2/3 cup rolled oats
- 3 1/2 Tbsp unsweetened coconut flakes, crushed
- 2 Tbsp chopped, dried cranberries
- 2 tsp melted butter
- 1/4 tsp salt
- 1/4 tsp vanilla extract
- 1/4 tsp lemon zest

### Instructions:

1. Preheat your oven to 325° F. Coat a baking sheet with cooking spray.
2. Beat egg and sugar in a medium bowl until combined.
3. Add oats, coconut, cranberries, butter, salt, vanilla and lemon zest.
4. Using a wooden spoon, stir until thoroughly combined. Drop the dough by the teaspoonful onto the baking sheet, spacing 1 inch apart.
5. Bake cookies until golden brown, about 10-15 minutes. Let cookies cool completely, about 5 minutes, and enjoy!

Per Serving: Calories 74 kcal, Carbohydrates 13 g, Protein 1g, Sat Fat 1 g, Sodium 55 mg, Added Sugars 8 g

This recipe was taken from <https://www.eatingwell.com/recipe/8020539/cranberry-coconut-oatmeal-cookies/>