

Biscuits with cranberries and nuts



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122 rating



Baking



35 min

You will need

Wholegrain fine wheat flour	110 g
Fine flour	80 g
Baking soda	1/2 teaspoon
Ground cinnamon	1 teaspoon
Grated nutmeg	1/4 teaspoon
Salt	1/4 teaspoon

Softened butter	2 tablespoons
Rapeseed oil	60 ml
Dark cane sugar	55 g
Granulated sugar	3 tablespoons
Egg	1
Hamánek Apple and Carrot purée	125 g
Vanilla extract	1 teaspoon
Oat flakes	1/2 cup
Cereal flakes	1/2 cup
Dried cranberries	1/3 cup
Chopped walnuts	1/3 cup

Cooking instructions

Preheat the oven to 175 °C. Mix both flours, soda, cinnamon, nutmeg and salt together. Beat the butter, oil and both sugars until creamy. Add the eggs, purée and vanilla and mix for another 30 seconds. Add the flour mixture and beat for another 30 seconds. Lightly stir in the flakes, cranberries and nuts. Use a tablespoon to place spoons of the mixture on a baking tray lined with baking paper, leaving enough space between them. Use your hand moistened with water to flatten the heaps to a thickness of about 6 mm. Bake for 12 minutes until the biscuits are baked through, but still soft.