



recipes

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Elmo's Hearty Oatmeal Hearts



Prep Time:

15 min



Cook Time:

8-10 min



Makes:

2 dozen cookies

Ingredients:

- 2 cups rolled oats
- 1 ½ cups all-purpose flour
- ½ cup whole wheat flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- ½ teaspoon cream of tartar
- 1 cup butter
- ¾ cup sugar
- ¾ cup dark brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup whole fresh or frozen cranberries

Elmo loves a lot of people—his mom, his dad, his friends, and Dorothy. Make these delicious special occasion treats and share them with someone *you* love!

Directions

Step 1: Sweeten the Mix

Preheat oven to 350 degrees F. In a mixing bowl, cream softened butter with white and brown sugar. Then add eggs and stir.

Little Hands Tip: After you've gotten the batter started, let your child have a try with the spoon. Take turns mixing until the ingredients are blended together.

Step 2: Get Spicy

Add cinnamon, baking soda, cream of tartar, and vanilla to the mixture. Then stir in oats.

Little Hands Tips: Let your child help measure out dry ingredients like sugar and oats and put them into the bowl. Talk as you measure together. For example, ask: "If we have one cup of oats, how many more do we need to make two?"



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Step 3: Red, Healthy Cranberries

Mix in all-purpose and whole wheat flour. Then add cranberries.

Little Hands Tip: Talk about how cranberries are a kind of fruit that is good for our bodies. Cranberries are filled with Vitamin C that helps us stay healthy. What other fruits are red?

Step 4: Give It Some Love

Put a spoon of batter down on the cookie tray, put the cookie cutter around it and press the dough into the shape (you can flour the cutter to keep it from sticking). No cookie cutter? No problem! These can be made as traditional round cookies too. Bake 8-10 minutes at 350 degrees F.

Step 5: Share with Someone Special!

While you eat these sweet treats with your little sweetheart, talk together about the people you love and care about.