

**What You'll Need:**

8 ounces (2 sticks) butter, softened

1 cup light brown sugar, packed

1 to 2 tablespoons orange zest (acc to your taste)

1/2 cup honey

2 large eggs

1 teaspoon vanilla extract

1 1/2 cups whole wheat flour (you may sub all-purpose white flour if you wish!)

1/2 teaspoon salt

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon ground nutmeg

1/2 teaspoon cinnamon

3 cups old-fashioned rolled oats

2 cups chocolate chips

1 cup dried cranberries

**What You'll Do:**

- In a small bowl, whisk together the flour, salt, baking powder, baking soda, nutmeg and cinnamon.
- With a stand or hand mixer (or wooden spoon and strong forearm), cream the butter, sugar and orange zest together until light, about 2 minutes.
- Add the honey and mix until blended. (Remember to scrape down the sides of the bowl after each addition.)
- Add the eggs and vanilla and blend until the mixture looks uniform and no longer is sloshy.

- Add the flour in two additions, mixing until just blended. Add in the oats, chocolate chips, dried cranberries and anything else you have in mind and mix.
- Refrigerate the mixture for two hours or longer.
- Preheat the oven to 350 degrees F. Line baking sheets with parchment paper.
- Roll the dough into 1-inch balls for one-bite cookies, 2 1/2-inch balls for big cookies. Bake 14 to 18 minutes, until just light golden. (These can burn quickly thanks to the brown sugar and honey, so don't stray too far from the oven.)
- Let cool on pan and transfer to cooling rack. Store in a tightly lidded container. These can be frozen after baking if you won't be serving them right away. Let come to room temperature and warm slightly in a low oven before serving, if desired.