

# SIMPLE RECIPES WITH CRANBERRIES





# Coconut porridge with cranberries

½ cup of oatmeal  
1 cup of water  
1 small can of coconut  
milk / 165 ml  
1 teaspoon of cane sugar  
¼ vanilla pod a pinch of salt  
½ cup of fresh cranberries  
¼ cup of brewed chokeberry  
or rose tea

## Preparation

1. Put all ingredients except cranberries and tea into the pot. Heat over low heat without stirring, then cook for 5 - 7 minutes until it thickens.
2. Meanwhile, in a nearby pot, boil the cranberries and chokeberry tea. Cook for 2 - 3 minutes until the cranberries become soft.
3. Pour the hot oatmeal into bowls together with cranberries, or sprinkle with coconut flakes







# Cranberry smoothie

1 banana  
Half a cup of your favorite  
berries (frozen or fresh)  
Half a cup of cranberries  
1 cup of plant milk  
a teaspoon of honey

## Preparation

Mix the ingredients in a blender... and that's  
it! Enjoy the taste of health

only 5 minutes!



## Oat cookies with cranberry

140g of dried cranberries  
200g of instant oat flakes  
2 tablespoons of flour  
1 flat teaspoon of baking powder  
150g soft butter  
150g light brown sugar  
1 egg

### Preparation

1. Grind the cranberries in a blender or chop them finely.
2. Mix together oatmeal, flour, baking powder and cranberries.
3. In another bowl, cream the butter and sugar (beat for about 3-4 minutes). Reduce the mixer speed and add the egg, mix for another 30 seconds. Add flour mixed with oatmeal and cranberries and mix thoroughly (preferably with a spoon or hands).
4. Form two rolls from the dough and put them in the fridge for 3 hours.
5. Then cut the rolls with a sharp knife into slices about 1 cm wide and place them on a baking tray lined with baking paper. I baked at 170°C using the convection function for 14 minutes.  
After removing the cookies from the oven, leave them to cool on a baking tray because they are very soft (they will harden once they cool down).



Portion for 8 people



120 g of your favorite mix  
nuts  
400 g oat flakes  
100 g of your favorite mix  
grains and seeds  
80 g of dried cranberries  
2 tablespoons of oil

# Cranberry Granola

## Preparation

1. Preheat the oven to 180°C
2. Finely chop the nuts, mix them with oatmeal, cranberries and oil.
3. Divide the mixture into two parts, then spread evenly on 2 baking sheets lined with baking paper. Bake each portion for about 25 minutes until golden and crispy

## Serving suggestion:

Granola tastes great as a yoghurt dessert: mix your favorite natural yoghurt with a bit of cinnamon and honey and serve with the granola prepared earlier.







**Christmas**  
**recipes**



# Cranberry sauce

500 g fresh or frozen  
cranberries  
2 apples, peeled and cut into  
small pieces  
150 g cane sugar  
1 cinnamon stick

## Preparation

1. Put the ingredients in a pot, add a small amount of water. **Tip:** If using frozen cranberries, it's best to thaw them before cooking
2. Gently heat the ingredients, bring to the boil and simmer until the apples are soft.
3. When the sauce thickens slightly, remove from the heat source and wait for the sauce to cool.

The sauce prepared in this way is a great addition to your favorite Christmas dishes, both meat and vegan.







# Christmas cheesecake from Nowiny

500g wheat flour	2 packages of vanilla sugar
5 yolks	3 eggs
250g butter	100g melted butter
150g of powdered sugar	2 tablespoons of potato flour
1 pack of vanilla sugar	15g of wheat flour
1 tablespoon of sour cream	Juice of half a lemon
1 teaspoon of baking powder	80g of candied cranberries
Pinch of salt	5 egg whites
1kg of cheesecake cottage cheese	150g of coarse sugar
125g of sugar	powdered sugar for decoration

**1.** Mix the flour with powdered sugar, baking powder and a pinch of salt. Cut the butter into cubes, add it to the rest of the ingredients and knead gently. While kneading, add the egg yolks and a spoonful of cream. Knead everything until a uniform mass is obtained. Divide the dough into two parts (2/5 and 3/5), put the smaller part in the fridge for an hour, and put the larger part in the freezer after forming a roll.

**2.** After an hour, roll out the dough from the refrigerator to a thickness of 6-7 mm and place it in a rectangular form. Then, bake the cake for about 10-15 minutes at 180 ° C without convection and set aside to cool.

**3.** Beat the eggs with sugar and vanilla sugar, then gradually add cottage cheese, melted butter, wheat and potato flour and lemon juice. Mix until a homogeneous mass is obtained

**4.** Place the resulting mass on the baked bottom of the cake.



**5.** Pour boiling water over the cranberries. After 5 minutes, drain and place on top of the cheese mass.

**6.** Whip the egg whites and sugar until foamy, then pour it onto the cranberry layer.

**7.** Grate the dough from the freezer and sprinkle it with the prepared mass, cranberries and foam on top.

**8.** Bake the cake for about 50 minutes. After baking and cooling completely, you can sprinkle the cake with powdered sugar