

## **SPECKLED HERMITS**

- 3 cups flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/2 cup extra-virgin olive oil
- 1/2 cup skim milk
- 1/2 cup molasses
- 3/4 cup sweetened dried cranberries

Preheat the oven to 350 degrees F. Grease a 9 x 13 - inch baking dish. Set aside.

In a large bowl, combine the flour, sugar, baking soda, cinnamon, nutmeg, and salt.

Add olive oil, milk, and molasses. *(Use a large measuring cup for easy measuring of these three items since they are all 1/2 cup measure and they will measure 1-1/2 cups when you are finished pouring them in the cup. They will also empty out of the cup nicely too.)* Mix with a spoon until the dry ingredients are moistened and batter comes together.

Fold in the dried cranberries. *(I chopped my cranberries so that I would have a good coverage of them in the pan.)*

Spoon dollops of the thick batter around the pan leaving a little bit in the bowl. Using a spatula spread/press the dough out evenly to cover the

bottom of the pan. Add the small amount you left in the bowl in the places where the batter is thinner and into the corners of the pan.

Bake for 25 minutes or until a toothpick inserted in the center comes out clean.

Cool completely on a wire rack in the pan before cutting.