

CRANBERRY OATMEAL COOKIES

Contributed by

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Ingredients

- 1 cup butter room temperature
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla
- 1 1/2 cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 3 cups old fashioned oats
- 1 cup fresh cranberries quartered
- 1 cup white chocolate chips or chopped white chocolate



Instructions

1. Preheat oven to 350F.
2. In a large mixing bowl, cream the butter and sugars together until creamy. Mix in eggs one at a time, then mix in the vanilla.
3. In a separate bowl, whisk together the flour, baking soda, cinnamon and salt.
4. Add flour mixture to the butter/sugar mixture and stir until well combined.
5. Stir in oats, cranberries, and white chocolate chips.
6. Drop about a tablespoon of dough onto ungreased cookie sheet for each cookie leaving 2 inches of space between each mound of dough.
7. Bake for approximately 10-12 minutes or until cookies start to brown around the edges. Cool on a cooling rack.