



Cranberry Oatmeal Cookies

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- 1 cup butter softened
- 1 ½ c sugar
- 2 eggs
- 1 tsp. vanilla
- 2 ¼ c flour
- 1 tsp. baking powder
- ½ tsp. salt
- ¼ tsp. baking soda
- 2 c oatmeal
- 1 c coarsely chopped cranberries (fresh or frozen)
- 1 tablespoon grated orange peel
- 1 package (12 oz.) vanilla chips
- 1 cup chopped nuts

In a mixing bowl, cream butter and sugar. Add the eggs one at a time beating well after each addition. Beat in vanilla.

Combine flour, baking powder, salt and baking soda; add to creamed mixture. Stir in oats, cranberries, orange peel and nuts.

Drop by rounded teaspoonfuls 2 inches apart on to greased baking sheets. Bake at 375 for 10 minutes or until the edges are lightly browned. Cook.