

Soft Chewy White Chocolate Cranberry Oatmeal Cookies


This recipe will make about 30 cookies. You can substitute dried cranberries or chopped apples if you don't have fresh cranberries.


Recipe:


- 1 cup un salted butter, softened
- 2/3 cup brown sugar
- 1/3 cup white sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 1.5 cups all purpose flour
- 1 tsp ground cinnamon
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups old fashioned oats
- 1 cup fresh cranberries and optional hand full of dried cranberries
- 1 cup chopped pecans or walnuts
- 1 cup white chocolate chips

 Preheat oven to 350F.

In a large mixing bowl, cream the butter, vanilla extract and sugar together until fluffy. Beat in eggs one at a time.

 Stir in the flour, salt, baking soda and cinnamon

 Add the rest of the dry ingredients. Mix well!

 Use icecream scoop and drop on a baking pan lined with parchment paper.

 Bake for 10-12 minutes or until lightly brown.

Hope you like them! You can even have them for breakfast 