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 😁