

Cranberry, Walnut, & Chocolate Chip **COOKIES**

Just follow the recipe below for freshly
baked cookies!

1. Whisk all the ingredients in the jar together, make sure the brown sugar is broken up.
2. Then add: 5 T melted butter, 2 T honey, 3/4 t vanilla extract, 1 egg
3. Beat with a mixer until well blended
4. Refrigerate dough for at least an hour
5. Preheat oven to 350°
6. Drop tablespoons of the dough onto a greased cookie sheet
7. Bake for 12-15 minutes
8. Cool on baking racks

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