

CRANBERRY WHITE CHOCOLATE CHIP COOKIES

From the kitchen of Annette Carrier

Ingredients:

2/3 cup butter, softened
2/3 cup brown sugar
2 large eggs
1 ½ cups old-fashioned oats
1 ½ cups flour
1 teaspoon baking soda
½ teaspoon salt
1 (6oz) package Dried
Cranberries
2/3 cup white chocolate chips

Directions:

Preheat oven to 375 degrees. Using an electric mixer or stand mixer, beat butter and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

Makes about 2 ½ dozen cookies.