

At Gwynn Valley, we believe desserts don't need to be served every night. However, when we have Tajar Ball, these cookies are one of our top choices! Not only are they delicious but we feel they are a healthier choice than most cookies due to the whole oats, enjoy!

Cranberry, & White Chocolate Chip Oatmeal Cookies

- Yield: 30 (2 1/2 dozen cookies)

Ingredients

- Butter 5/8 cup
- Brown Sugar 1 1/8 cups
- Vanilla 2 teaspoon
- Eggs 1 large
- Milk 1 tablespoon
- All Purpose Flour 1 1/2 cups
- Salt 1/2 teaspoon
- Oats 1 cup (rolled whole oats)
- Baking Powder 1 1/2 teaspoons
- Baking Soda 3/4 teaspoon
- Cinnamon 1/2 teaspoon
- Cranberries (dried) 1/2 cup
- White Chocolate Chips 1/2 cup

Preparation

1. Preheat the oven to 325 F
2. Cream the butter and sugar together until light and fluffy using beaters or a paddle
3. Add in the egg and beat until well incorporated
4. Add the remaining wet ingredients
5. Mix all the dry ingredients together very well
Save the dried cranberries and white chocolate chips to to be mixed in later
6. Combine the wet and dry mixtures
7. Fold in the dried cranberries and white chocolate chips until they're evenly distributed
8. Drop or scoop dough balls one inch in diameter onto lined baking sheets
9. Bake the cookies for 10-12 minutes or until the edges are slightly golden

Tips

You can replace the dried cranberries with another dried fruit of your choice, which you can cut into smaller diced sized pieces if the fruit is large. You can also replace the white chocolate chips with any other kind you may prefer like chocolate or peanut butter.