

Oatmeal Cranberry White Chocolate Chunk Cookies



Ingredients

- 2/3 cup butter or margarine, softened
- 2/3 cup firmly packed brown sugar
- 2 eggs
- 1 ½ cups Quaker® Oats-Old Fashioned, uncooked
- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 6 oz package dried cranberries
- 2/3 cup white chocolate chunks or chips

How to make it

1. Heat oven to 375°F.
2. In medium bowl, beat butter and sugar with electric mixer until light and fluffy.
3. Add eggs, mixing well.
4. In separate bowl, combine oats, flour, baking soda and salt.
5. Add to butter mixture in several additions, mixing well after each addition.
6. Stir in dried cranberries and white chocolate chunks.
7. Drop by rounded teaspoonfuls onto ungreased cookie sheets.
8. Bake 10 to 12 minutes or until golden brown.
9. Transfer to wire rack.
10. Cool completely.
11. Store tightly covered.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
30

Made with



Quaker® Oats-Old Fashioned