



Oatmeal Cranberry White Chocolate Chunk Cookies



SERVINGS



COOKING TIME

30

10 min

Cranberry white chocolate chip oatmeal cookies make for a delicious holiday dessert. Sweet white chocolate and a pop of color from the cranberry will add a festive feel to any holiday celebration.

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

Cooking Instructions

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.