

White Chocolate Cranberry Oatmeal Cookies

1-1/2 cups quick cooking oatmeal
1 cup all-purpose flour
3/4 cup white chocolate chips
1 cup dried cranberries
1/2 cup sugar
1/2 cup brown sugar
3/4 teaspoon baking soda
1/2 teaspoon salt

Layer the dry ingredients in a canning jar. Attach the following directions to the jar:

Cookie mix
1/2 cups butter (softened)
2 eggs
1 teaspoon vanilla extract

1. Preheat oven to 375 degrees F.
2. Empty cookie mix into a medium bowl. Use your hands to break up the ingredients and mix them thoroughly.
3. Beat butter, eggs, and vanilla in a large bowl until well mixed.
4. Add the dry ingredients to the butter mixture and mix with a spoon until well combined.
5. Drop the dough by heaping teaspoonfuls onto an ungreased baking sheet, spacing the cookies about 2 inches apart to allow for spreading.
6. Bake for 12–14 minutes, or until light brown in color. Allow to cool for 5 minutes on the baking sheet, then transfer to wire racks and cool completely.

Serve immediately or store in an airtight container for up to two weeks. Makes about 3 dozen cookies.