

Oatmeal Cranberry Cookies

Prep Time: 10 minutes
Cook Time 10-12 minutes
Yield: 5 dozen cookies

Ingredients:

1 1/3 cups butter or margarine, softened
1 1/3 cups brown sugar
4 large eggs
3 cups old-fashioned rolled oats
3 cups flour
2 teaspoon baking soda
1 teaspoon salt
1 6-ounce package dried cranberries
1 12-ounce package white or semi-sweet chocolate chips

Instructions:

Preheat oven to 375 degrees Fahrenheit.
With electric mixer, beat butter and sugar in a medium bowl until light and fluffy.
Add eggs, mix well.
In a separate bowl, combine oats, flour, baking soda and salt.
Add to butter mixture slowly, mixing well. Do not over mix. Batter will be thick.
Stir in dried cranberries and chocolate chips.
Drop by rounded teaspoonfuls onto ungreased cookie sheets.
Bake 10-12 minutes or until golden brown.
Cool on wire rack.

For chewier cookies:

Melt butter.
Substitute 4 egg yolks for 2 of the eggs.
Refrigerate final cookie dough for at least one hour.

Optional ingredients:

1 bag each white AND milk or semi-sweet chocolate chips
1 bag peanut butter or butterscotch chips
1 cup nuts (any variety)