



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CRANBERRY PECAN OATMEAL COOKIES

1 cup butter (2 sticks), softened	1 teaspoon cinnamon
1 cup brown sugar, firmly packed	½ teaspoon salt
½ cup granulated sugar	3 cups uncooked oats
2 eggs	1 cup fresh cranberries chopped into small pieces or craisins
1 teaspoon vanilla	1 cup pecans, chopped
1 ½ cups flour	1 cup white chocolate chips
1 teaspoon baking soda	

1. Preheat oven to 350 degrees F.
2. Use a large mixing bowl, add butter and sugars, and beat until creamy.
3. Mix in eggs and vanilla. Beat until well combined.
4. In a separate bowl, whisk flour, baking soda, cinnamon, and salt.
5. Add flour mixture to large mixing bowl and mix well.
6. Stir in oatmeal then gently stir in cranberries, pecans, and white chocolate chips.
7. Drop by rounded teaspoon onto ungreased cookie sheet.
8. Bake for approximately 10-12 minutes or until cookies start to brown around the edges.
9. Once removed from oven, place cookies on a wire rack to cool.

Makes 4 dozen.

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