

OATMEAL CRANBERRY COOKIES

with Belgian White Chocolate Chips

HARDWARE:

2 baking sheets (half-sheet pan preferred)
BAKING PARCHMENT! IT TOTALLY RULES!

A big 'ol wooden spoon.

An ice cream scoop
and/or a really strong metal teaspoon (or both)

A "REALLY BIG" GLASS or METAL BOWL
(You can also use a KitchenAid-type mixer.)

SOFTWARE AND DIRECTIONS:

IN A BOWL, CREAM:

2 Sticks of Butter, softened
THEN ADD:

1 and 1/2 CUPS of brown sugar
1/2 cup granulated white sugar

BEAT UNTIL WELL COMBINED.

THEN ADD:

2 eggs
1/2 tsp vanilla extract

MIX WELL, THEN ADD:

1/2 tsp of salt
1 tsp of baking soda
1 and 1/2 cups of flour
3 cups Rolled/Quick Oats

MIX WELL, THEN FOLD IN (don't over mix):

1 cup dried cranberries
1 cup Belgian White Chocolate Chips

REFRIGERATE THE DOUGH FOR AT LEAST AN HOUR.

Makes about 3 quarts of cookie dough.

**ARE YOU READY TO BAKE COOKIES?
PREHEAT THE OVEN TO 375 DEGREES.**

Line your cookie sheet with the baking parchment.
TRUST ME, YOU WANT TO USE BAKING PARCHMENT.
(if you don't have parchment paper, you can grease your cookie sheets)

With a strong metal teaspoon or icecream scoop,
Scoop out golfball size balls of dough and place them
about an inch apart or more on the sheet.

You can fit about 9 - 12 cookies on each sheet.

Keep the unused dough cold until you're ready to use it.
(the warmer the dough is, the more it will spread out)

If you're waiting for the first batch to bake, refrigerate the
unused dough. You'll be much happier with the results.

BAKE AT 375°F:

15 TO 17 MINUTES FOR SOFT,
18-20 MINUTES FOR CRISPY.**
(TIMES ARE APPROXIMATE)

Perfect cookies are light golden brown
and just barely golden brown around the edges.

**** ALL OVENS ARE DIFFERENT! ****
**** WATCH YOUR COOKIES! ****

DO NOT LEAVE THE KITCHEN!
DO NOT LEAVE THE HOUSE!
DO NOT LEAVE ON VACATION
WHILE THESE ARE BAKING!

*****VERY IMPORTANT!!!! :**

AFTER BAKING,

**SLIDE THE PARCHMENT FULL OF COOKIES OFF THE PAN
VERY GENTLY ONTO A COOLING RACK.**

The soft cookies will be VERY FRAGILE so wait
about 3-5 minutes before removing them from the
parchment.

When the cookies are done,
store them in an airtight container or ziploc bag.

MAKES about 2-3 dozen cookies.
(sizes and quantity may vary)

DON'T EAT THEM ALL! SAVE SOME FOR ME!!!

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