

# CHEWY OATMEAL CRANBERRY COOKIES

with Belgian White Chocolate & Butterscotch 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:

1 Stick of Butter, softened

THEN ADD:

1 CUP of brown sugar

1/2 CUP granulated white sugar

BEAT UNTIL WELL COMBINED.

THEN ADD:

1/2 cup vegetable oil

1 egg plus 2 egg yolks

1/2 tsp vanilla extract

MIX WELL, THEN ADD:

1/2 tsp salt (optional, if you used salted butter)

1/2 tsp of baking POWDER

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

1/2 cup Belgian White Chocolate Chips

1/2 cup Butterscotch Chips

REFRIGERATE THE DOUGH FOR AT LEAST 30 MINUTES.

Makes about 3 quarts of cookie dough.

**ARE YOU READY TO BAKE COOKIES?  
PREHEAT THE OVEN TO 350 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 ice cream scoop, scoop out golfball size balls of dough and place them about an inch apart or more on the baking sheet. Flatten each cookie slightly into a round disc.

You should be able to fit about 8 - 10 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)

## BAKE AT 350°F:

11 TO 13 MINUTES FOR SOFT AND CHEWY,  
14-16 MINUTES FOR CRISPY.\*\*  
(TIMES ARE APPROXIMATE)

Perfect cookies will look slightly underdone, are light golden in color 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,**

**MOVE THE BAKING SHEET OF COOKIES TO A COOLING RACK FOR A FEW MINUTES UNTIL THEY SET UP, THEN SLIDE THE PARCHMENT FULL OF COOKIES OFF THE PAN VERY GENTLY ONTO A COOLING RACK.**

The soft cookies may be VERY FRAGILE so wait for them to cool 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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