

Cranberry, White Chocolate and Pecan cookies

½ cup unsalted butter, softened
½ cup Redpath Granulated White Sugar
½ cup Redpath Dark Brown Sugar, firmly packed

1 large egg
1 **teaspoon** vanilla extract

1 **cup** flour
½ teaspoon baking powder
½ teaspoon salt
1 **cup** rolled oats

¾ cup dried cranberries
½ cup pecans
¾ cup white chocolate

Preheat your oven to 350°F.

Line 2 cookie sheets with parchment paper.

In medium bowl, mix the butter and sugars until creamy, approximately for 1 minute. Beat in egg and vanilla.

In small bowl, whisk flour, baking powder, salt and rolled oats. Add flour mixture gradually to the butter mixture, blending thoroughly.

Stir in cranberries, pecans and chocolate. Roll tablespoonfuls of dough into balls with hands. Flatten each ball.

Bake until the cookies are pale golden brown, about 12-15 minutes. Let cool and enjoy. Store in an airtight container in a cool dry place.

Variation:

If making ice cream sandwiches, let the cookies cool fully before spreading the softened ice cream.

Freeze until you are ready to use them.

Redpath Acts of
Sweetness

