

## White Chocolate Cranberry Cookies

1 cup unsalted butter (I use salted)  
1 cup granulated sugar  
1 cup light brown sugar  
2 eggs  
2 Tablespoons milk  
2 teaspoons vanilla  
2 cups flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
2 1/2 cups old fashioned oats  
2 cups finely chopped white chocolate  
2 cups dried cranberries (best to use the ones from the bins at Sunny Farms!)

Preheat oven to 325 degrees. Grease cookie sheets. Cream butter and sugars until light and fluffy, add eggs, one at a time, beating after each. Add milk and vanilla. In a separate bowl, combine flour, salt, soda, baking powder, oats, chocolate and cranberries. Add to creamed mixture, mixing until well combined. Using a teaspoon, place dough on prepared baking sheets 1 inch apart. Bake 15 minutes until lightly browned and soft in the middle.

Enjoy!

Stevi Barstow

Hello,

My favorite recipe for "chocolate chip cookies" is actually a recipe for *White Chocolate Cranberry (Oatmeal) Cookies*. We found this recipe years ago in the Sequim Gazette so it probably should be attributed to Marion Platt. It is similar to the recipe on the "Craisons" package but just different enough to be so *much* better. I do not use "Craisons" but buy sulfite free dried cranberries at Sunny Farms - *way more taste and flavor*. It is a requirement that I bake these at Christmas time as my family (especially one of my step-sons) love them. This recipe makes a huge amount so could be easily halved.