THE J.M. SMUCKER Co

Chunky Oatmeal Cranberry Cookie Mix

Prep Time	Cook Time	Serves	Difficulty
15 mins	12 mins	36	N/A

Ingredients

- 1 cup (250 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 1/4 cups (300 mL) **Robin Hood®** Oats
- 1/2 cup (125 mL) granulated sugar
- 1/2 cup (125 mL) packed brown sugar
- 3/4 cup (175 mL) dried cranberries
- 3/4 cup (175 mL) white chocolate chips
- 1/2 cup (125 mL) chopped pecans

Directions

Step 1:

Combine flour, baking soda and salt. Mix well. Pack down in large jar with a tight fitting lid. Add other ingredients in layers one at a time, packing each layer down firmly. Seal jar with lid and tie a ribbon around it. Add a personalized recipe card and wooden spoon if desired.

Step 3:

Beat 1/2 cup (125 mL) softened butter until light and creamy. Add 1 egg and 1 tsp (5 mL) vanilla, mixing until smooth. Add jar contents, stirring until thoroughly blended. Drop dough by tablespoonfuls onto greased cookie sheet. Bake at 350ºF (180ºC) for 12 to 15 minutes or until lightly golden. Cool 5 minutes on sheet then transfer to rack and cool completely.

Images

