

OATMEAL CRANBERRY WHITE CHOCOLATE CHIP COOKIES



SERENA BAKES
simply from scratch

PREP TIME: 15 M | COOK TIME: 10 M
| TOTAL TIME: 25 M

INGREDIENTS:

- 1 cup Butter
- 1 whole Egg
- 1 whole Egg Yolk
- 1 cup Brown Sugar
- 1/2 cup Granulated Sugar
- 2 teaspoons Pure Vanilla Extract
- 3/4 teaspoon Salt
- 1/2 teaspoon Baking Soda
- 1/4 teaspoon Cinnamon
- 1 cup Rolled Oats
- 1 3/4 cup All-Purpose Flour
- 1 cup White Chocolate Chips, Plus Additional to Decorate
- 3/4 cup Sweetened Dried Cranberries, Plus Additional to Decorate

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. Brown 12 tablespoons Butter, until nutty smelling, and golden brown.
3. Remove from heat and add brown butter to mixing bowl. Stir in remaining 1/4 cup butter until melted.
4. In a small bowl whisk together egg, and egg yolk. Set aside.
5. Add both sugars, vanilla, and salt to butter. Mix until well blended.
6. Beat egg mixture into butter for 30 seconds at medium speed. Let rest for 3 minutes.
7. Beat for another 30 seconds, and rest for 3 minutes. Repeat until mixture becomes thick, and pale.
8. Beat in baking soda, and cinnamon for 30 seconds.
9. Mix in oats, and flour.
10. Stir in white chocolate chips, and cranberries.
11. Drop cookie dough by heaping tablespoon or standard sized cookie scoop onto ungreased cookie sheet about 2" apart. Press additional white chocolate chips, and cranberries into cookie dough balls if desired to decorate.
12. Bake 8-10 minutes until edges are set, and starting to brown, but centers are still soft.
13. Allow cookies to cool 4 minutes on cookie sheet before moving them to cooling rack.

Calories	Carbs (grams)	Net carbs
109.17	14.64	14.20
Fat (grams)	Fiber (grams)	Sugar (grams)
5.33	0.44	9.71
Sat. Fat (grams)	Protein (grams)	Sodium (milligrams)
3.20	1.14	82.78
Cholesterol (grams)		
18.62		

RESOURCE:

<https://www.serenabakessimplyfromscratch.com/2017/11/cranberry-oatmeal-white-chocolate-chip.html?m=1>