



# Blue Willow Kitchen

## Cranberry White Chocolate Pecan Oatmeal Cookies

### Ingredients:

1 1/2 sticks (12T.) softened butter  
1 cup brown sugar, packed  
1 t. cinnamon  
1 t. nutmeg  
1/2 t. salt  
1 1/2 t. pure vanilla extract  
2 eggs  
1 1/2 t. baking powder  
1 cup plus 2 T. flour  
2 1/4 c. old fashioned oats  
3/4 c. dried cranberries  
3/4 c. white chocolate chips  
3/4 c. chopped pecans



### Directions:

1. Cream butter and sugars together with the spices.
2. Add the vanilla.
3. Add the eggs one at a time.
4. Combine the flour, oats, and baking powder together in a bowl and whisk. Toss a spoonful of the flour in with the dried cranberries, break apart any berries that are stuck together.
5. Add the flour mixture a 1/2 cup at a time. Make sure flour is completely mixed each time.
6. Fold in the raisins, white choc. chips and pecans.
7. Scoop out *all* of the dough as individual cookie balls onto the baking sheet, refrigerate to chill for at least 1-3 hours. We used a 2-inch (#30) scoop.
8. Preheat the oven to 375 degrees F.
9. Place chilled cookie balls on a baking sheet and bake for 15 minutes. Keep the dough balls cold in the refrigerator between batches.
10. Let the baked cookies rest on baking sheets for 5 min. before transferring to a wire rack to cool completely.

### Notes:

Yields 24-26 cookies. You can also freeze these cookies when they are in the dough ball stage and add another 2 minutes to the baking time.