

Making it delicious

Cranberry Chocolate Chip Oatmeal Cookie Mix

THE
Open
Door

Ingredients

- 1/3 cup white sugar
- 1/3 cup brown sugar
- 3/4 cup flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 1/8 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1 cup oats
- 1 cup dried cranberries
- 1 cup chocolate chips (any kind)

To bake, add:

- 1/2 cup (1 stick) butter, softened
- 1 egg
- 1 teaspoon vanilla extract



Recipe adapted from www.suburbansimplicity.com

Instructions

- In a small bowl, mix together the flour, baking powder, salt, cinnamon, and nutmeg.
- Into a 1-quart jar, add the ingredients one at a time, smoothing each level before adding the next:
 - White sugar
 - Brown sugar
 - Flour mixture
 - Oats
 - Dried cranberries
 - Chocolate chips
- Screw on the lid, and attach the baking instructions:
 - Preheat oven to 350°F.
 - Line a baking sheet with parchment paper.
 - In a bowl combine 1/2 cup softened butter, 1 egg, and 1 tsp. vanilla. Beat until well-mixed.
 - Add the jar of cookie mix to the butter mixture, and mix until fully incorporated.
 - Drop spoonfulls of dough onto the baking sheet.
 - Bake for 8 to 10 minutes. Cool on baking sheets for about 2 minutes before removing to a wire rack to cool completely.
- Add a bow, ribbon, or decorative twine, if desired.