



Cranberry
White
Chocolate
Oatmeal
Cookies



Cranberry
White
Chocolate
Oatmeal
Cookies



PREHEAT oven to 375.
Beat together 1/2 cup softened butter or margarine, 1 large egg and 1 teaspoon vanilla in a large bowl until well blended.
Add this cookie mix and mix well.
Cover and refrigerate 30 minutes.
Place tablespoon sized balls onto ungreased baking sheets 2 inches apart.
Bake 8 - 10 minutes or until golden brown.
Cool on baking sheets for 2 minutes; then move to wire racks to cool completely.
Makes about 18 cookies.



Cranberry
White
Chocolate
Oatmeal
Cookies



PREHEAT oven to 375.
Beat together 1/2 cup softened butter or margarine, 1 large egg and 1 teaspoon vanilla in a large bowl until well blended.
Add this cookie mix and mix well.
Cover and refrigerate 30 minutes.
Place tablespoon sized balls onto ungreased baking sheets 2 inches apart.
Bake 8 - 10 minutes or until golden brown.
Cool on baking sheets for 2 minutes; then move to wire racks to cool completely.
Makes about 18 cookies.



PREHEAT oven to 375.
Beat together 1/2 cup softened butter or margarine, 1 large egg and 1 teaspoon vanilla in a large bowl until well blended.
Add this cookie mix and mix well.
Cover and refrigerate 30 minutes.
Place tablespoon sized balls onto ungreased baking sheets 2 inches apart.
Bake 8 - 10 minutes or until golden brown.
Cool on baking sheets for 2 minutes; then move to wire racks to cool completely.
Makes about 18 cookies.



Cranberry
White
Chocolate
Oatmeal
Cookies



PREHEAT oven to 375.
Beat together 1/2 cup softened butter or margarine, 1 large egg and 1 teaspoon vanilla in a large bowl until well blended.
Add this cookie mix and mix well.
Cover and refrigerate 30 minutes.
Place tablespoon sized balls onto ungreased baking sheets 2 inches apart.
Bake 8 - 10 minutes or until golden brown.
Cool on baking sheets for 2 minutes; then move to wire racks to cool completely.
Makes about 18 cookies.

