

Orange White Chocolate Cranberry Cookies

Ingredients

- 1/3 cup softened butter
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1 egg
- 1 tsp. vanilla
- Zest of half of a navel orange
- 1 cup flour
- 1/3 cup rolled oats
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup white chocolate chips
- 1/3 cup dried cranberries

Directions

- 1) Preheat oven to 375°F and line cookie sheet with parchment paper.
- 2) In a large bowl cream softened butter with the granulated sugar with an electric mixer for 1 minute. Add brown sugar and mix until well combined. Add egg, vanilla and orange zest and beat with mixer for 3-4 minutes, until light brown and fluffy.
- 3) In a separate bowl, combine flour, oats, baking soda and salt.
- 4) In thirds, add dry ingredients to the wet ingredients, stirring with a wooden spoon until completely incorporated before adding the next bit. Add white chocolate chips and dried cranberries and mix until evenly distributed through the dough.
- 5) Drop teaspoon sized mounds of cookie dough onto a lined cookie sheet. Bake at 375°F for 7-9 minutes. Leave cookies on sheet to cool for two minutes before placing on wire rack to finish cooling.

This recipe makes one dozen cookies. Perfect cookies for freezing! Keep in a large plastic bag or container for up to 3 months.