

CRANBERRY HOOTYCREEKS



Ingredients in jar

5/8 cup all-purpose flour
1/2 cup rolled oats
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup packed brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup white chocolate chips
1/2 cup chopped pecans

Ingredients not included

1/2 cup softened butter
1 egg
1 tsp vanilla

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Baking Directions

1. Preheat oven to 350 degrees F. Grease a cookie sheet or line with parchment paper.
2. In a medium bowl, beat together 1/2 cup softened butter, 1 egg, and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets.
3. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks.

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