



WHITE OAT CHOCOGINGERBERRY COOKIES

NIBBLEDISH CONTRIBUTOR

Ingredients

1 C BUTTER SOFTENED
1 C WHITE SUGAR
1 C BROWN SUGAR
2 EGGS
1 TSP VANILLA
5 TBLSP FRESH MINCED GINGER ROOT
1 1/2 C FLOUR
1 TSP BAKING SODA
1 TSP SALT
1 TSP CINNAMON
1 TSP GROUND CLOVES
3 C OATS
1 CUP WHITE CHOCOLATE CHIPS
1 CUP DRIED CRANBERRIES

Instructions

The best part of these oatmeal cookies is that they're not ordinary. The ginger gives them a kick that stays with you and really compliments the white chocolate and cranberries. My husbands favorite cookies so far. :)

PREHEAT OVEN TO 375

CREAM BUTTER & SUGARS THEN BEAT IN THE EGGS AND STIR IN VANILLA AND GINGER.

(IF YOU HAVE NO FRESH GINGER, YOU CAN SUBSTITUTE IT WITH 2 TBLSP

GROUND GINGER. MIX IT IN WHEN YOU ADD THE SPICES TO THE DRY MIXTURE.)

COMBINE DRY INGREDIENTS. STIR INTO CREAMED MIXTURE. ADD OATS, CHIPS AND CRANBERRIES.

LINE COOKIE SHEETS WITH PARCHMENT PAPER AND COOK FOR 8 TO 10 MIN FOR CHEWY COOKIES!