

## Holiday Cheer in Every Bite: White Chocolate Oatmeal Cranberry Cookies

White Chocolate Oatmeal Cranberry Cookies



**OVEN**  
**350°F**

**TIME**  
**10-12 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 3 cups old-fashioned oats
- 1 cup dried cranberries
- 1 cup white chocolate chips

#### Instructions:

**Preheat Your Oven:** Set your oven to 350°F (175°C) and line two baking sheets with parchment paper.

**Mix the Wet Ingredients:** In a large bowl, beat the softened butter, brown sugar, and granulated sugar together until creamy. Add the eggs one at a time, followed by the vanilla extract, mixing well after each addition.

**Combine the Dry Ingredients:** In a separate bowl, whisk together the flour, baking soda, cinnamon, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined.

**Fold in the Goodies:** Stir in the oats, dried cranberries, and white chocolate chips until evenly distributed.

**Scoop and Shape:** Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart.

**Bake to Perfection:** Bake for 10-12 minutes, or until the edges are lightly golden. The centers may look slightly underbaked-this is key to achieving a soft, chewy texture.

**Cool and Enjoy:** Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack. Serve warm or store in an airtight container for up to a week.

**Tips for Baking the Perfect Cookies:**

**Don't Overbake:** The key to chewy cookies is removing them from the oven when they still look slightly soft in the center.

**Customize the Add-Ins:** Swap out the white chocolate chips for dark chocolate or add nuts for extra crunch.

**Chill the Dough:** If you have time, refrigerate the dough for 30 minutes before baking to enhance the flavor and texture.

**Why These Cookies Are Perfect for the Holidays:**

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11. Why These Cookies Are Perfect for the Holidays: White Chocolate Oatmeal Cranberry Cookies are not only delicious but also incredibly versatile. They make wonderful gifts, are perfect for cookie swaps, and add a festive touch to any dessert table. Plus, the combination of tart cranberries and creamy white chocolate is simply irresistible.
12. Try them out and let me know how they turn out for you. Be sure to share this recipe with fellow cookie lovers! For more holiday baking inspiration, visit I Wuv Cooking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/holiday-cheer-in-every-bite-white-chocolate-oatmeal-cranberry-cookies/>