



# White Chocolate Cranberry Oatmeal Cookies



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## Introduction

Indulge in the delightful combination of white chocolate and cranberries with these delicious oatmeal cookies. Perfect for any occasion, these cookies offer a chewy texture and a burst of flavor, making them an irresistible treat. Whether enjoyed as a snack or dessert, these cookies are sure to please everyone.

## Detailed Ingredients with measures

Oatmeal - 1 cup  
All-purpose flour - 1 cup  
Brown sugar - 3/4 cup  
Granulated sugar - 1/4 cup  
Unsalted butter - 1/2 cup, softened  
Egg - 1 large  
Vanilla extract - 1 teaspoon  
Baking soda - 1/2 teaspoon  
Salt - 1/4 teaspoon  
White chocolate chips - 1 cup  
Dried cranberries - 1 cup

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 10-12 minutes

Total Time: 25-27 minutes

Yield: Approximately 24 cookies



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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

### Step 2: Cream Butter and Sugars

In a large mixing bowl, use an electric mixer to cream together the softened butter, brown sugar, and granulated sugar until the mixture is smooth and fluffy.

### Step 3: Add Eggs and Vanilla

Add the eggs and vanilla extract to the creamed mixture. Beat until well combined and smooth.

### Step 4: Combine Dry Ingredients

In a separate bowl, whisk together the all-purpose flour, baking soda, and salt.

### Step 5: Mix Dry Ingredients into Wet Ingredients

Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix.

### Step 6: Stir in Oats, Cranberries, and White Chocolate

Using a spatula or wooden spoon, fold in the rolled oats, dried cranberries, and white chocolate chips until evenly distributed throughout the dough.

See also Iowa Party Bites

### **Step 7: Scoop Cookie Dough**

Using a cookie scoop or tablespoon, drop rounded portions of dough onto the prepared baking sheet, leaving some space between each cookie.

### **Step 8: Bake the Cookies**

Place the baking sheet in the preheated oven and bake for about 10-12 minutes or until the edges are lightly golden. The centers may look slightly underbaked; they will firm up as they cool.

### **Step 9: Cool the Cookies**

Once baked, remove the cookies from the oven and allow them to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

## **Notes**

### **Storage Instructions**

Store the cooled cookies in an airtight container at room temperature for up to a week.

### **Freezing Cookies**

These cookies can be frozen. Place them in a freezer-safe container or bag and freeze for up to three months. Thaw at room temperature when ready to enjoy.

## Variations

Feel free to substitute the dried cranberries with other fruits like raisins or chopped nuts for a different flavor and texture.



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# Cook techniques

## Mixing the Ingredients

When preparing the dough for the cookies, ensure that the butter and sugars are well creamed together before adding the eggs. This creates a light texture for the cookies.

## Incorporating Dry Ingredients

When incorporating the dry ingredients into the wet mixture, do so gradually. This prevents clumping and ensures an even distribution of the oats, flour, and baking powder.

## Chilling the Dough

Chill the dough for at least 30 minutes before baking. This allows the flavors to meld and helps the cookies maintain their shape while baking.

See also Tabbouleh

## Measuring Cookie Dough

Use a cookie scoop to portion out uniform sizes for the cookies. This ensures even baking and a consistent appearance.

## Baking the Cookies

Bake cookies on parchment paper for easier clean-up and to prevent sticking. Keep an eye on them towards the end of the baking time to avoid over-baking.

## **Cooling the Cookies**

Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack. This helps them set and prevents breakage.

## **FAQ**

### **Can I use old-fashioned oats instead of quick oats?**

Yes, you can use old-fashioned oats, but the texture of the cookies may change slightly, resulting in a chewier cookie.

### **Can I substitute white chocolate with dark chocolate?**

Absolutely! Dark chocolate can be used for a richer flavor, and it will change the taste profile of the cookies.

### **How should I store the cookies?**

Store the cookies in an airtight container at room temperature for up to one week.

### **Can these cookies be frozen?**

Yes, you can freeze the baked cookies. Place them in an airtight container or freezer bag for up to three months.

### **How do I know when my cookies are done baking?**

Cookies are typically done when the edges are lightly golden and the center looks slightly underbaked; they will continue to set as they cool.



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## Conclusion

These white chocolate cranberry oatmeal cookies are a delightful treat that combine the creaminess of white chocolate with the tartness of cranberries and the wholesome goodness of oats. Perfectly chewy and bursting with flavor, they make for a wonderful dessert or snack that can please any crowd. Whether enjoyed fresh out of the oven or stored for later, these cookies are sure to impress.

See also [Easy Chicken Tacos Recipe for Quick Meals](#)

## More recipes suggestions and combination

### **Dark Chocolate Cherry Oatmeal Cookies**

For a different twist, try using dark chocolate chips and dried cherries instead of white chocolate and cranberries. The combination of flavors will create a rich and indulgent cookie.

### **Peanut Butter Oatmeal Cookies**

Add creamy peanut butter to your oatmeal cookie dough for a protein-packed snack that combines nutty flavors with chewy textures.

### **Almond Joy Oatmeal Cookies**

Incorporate shredded coconut and almonds into your cookies for a fun take reminiscent of the popular candy bar, creating a tropical feel.

### **Maple Pecan Oatmeal Cookies**

Replace the white chocolate with maple syrup and chopped pecans for a cookie that has a delightful nutty flavor balanced with a hint of

sweetness.

### **Spiced Pumpkin Oatmeal Cookies**

Mix in pumpkin puree and pumpkin pie spices for a seasonal variation that adds a cozy warmth to every bite, perfect for fall.



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