



# CRANBERRY-PECAN OATMEAL COOKIES

HOLIDAY RECIPE No.37

- |  |  |
|--|--|
| ⇒ 1 $\frac{3}{4}$ cups all-purpose flour     | ⇒ $\frac{3}{4}$ cup packed dark brown sugar                                |
| ⇒ 1 tsp baking soda                          | ⇒ $\frac{1}{2}$ cup sugar  |
| ⇒ $\frac{1}{2}$ tsp baking powder            | ⇒ 1 large egg  |
| ⇒ $\frac{1}{2}$ tsp salt                     | ⇒ 1 $\frac{1}{2}$ cups dried cranberries                                   |
| ⇒ $\frac{1}{2}$ tsp ground cinnamon          | ⇒ 1 cup pecan pieces, toasted  |
| ⇒ dash of nutmeg                             | ⇒ 1 tbsp Pure Vanilla Extract  |
| ⇒ 2 tbsp maple syrup                         | ⇒ 12 oz White chocolate, melted  |
| ⇒ 1 cup unsalted butter,<br>room temperature | ⇒ 1 $\frac{1}{2}$ cups uncooked old fashion oats,<br>toasted 10 min (325°) |

Milliken™





## LET'S BUILD IT

1. Preheat oven to 325° and line a cookie sheet with parchment paper or silicone baking mat
2. Toast pecans and oatmeal. Let cook for 10 minutes and then cool.
3. Add the flour, baking soda, baking powder, salt and cinnamon to a medium sized bowl and whisk to combine.
4. Add the butter, sugar and maple syrup to a large mixing bowl and cream together until light and fluffy, 3-4 minutes.
5. Add the egg and vanilla extract and mix well until combined.
6. Add the dry ingredients and mix just until well combined and the cookie dough comes together.
7. Add the oats, cranberries and ½ of the toasted pecan pieces. Stir until everything is evenly distributed.
8. Chill cookie dough in refrigerator for 30 minutes to an hour.
9. Scoop into 1 ½ tablespoon portions and place cookie dough balls onto the prepared cookie sheet.
10. Bake for 15 minutes at 325°. Cookies may look undercooked in the center but will continue to cook and firm as they cool. Do not overbake.
11. Let cookies cool for about 2 minutes, then move to a cooling rack to finish cooling.
12. Melt white chocolate in a small bowl.
13. Dip ½ of each cooled cookie into the chocolate and garnish with remainder of pecan pieces and cranberries.
14. Set on parchment paper to dry.
15. Store cookies in an airtight container at room temperature. Cookies are best for 2-3 days.