

[“Fallnut“, dried cranberry and white chocolate cookies](#)

Ingredients:

2 sticks unsalted butter, softened
1 cup firmly packed brown sugar
½ cup granulated sugar
2 eggs
Vanilla beans scraped from whole pod into butter, or 1t excellent vanilla
1/4t almond extract
1-½ cups AP flour, (I use Bob’s Red Mill)
1t baking soda
1t cinnamon
1t ground or freshly grated ginger
1/2t salt
2 cups old fashioned oats
1 cup chopped walnuts
1 cup white chocolate chips
1 cup dried cranberries



Method:

Preheat oven to 350*

I hope you have a mixer to cream the butter, flavorings and sugars until fluffyish and well incorporated. Then add eggs on at a time. If you don't, then simply use a large mixing bowl to do this, and make sure to ask Santa for a stand mixer] In a separate bowl mix all of the dry ingredients (flour, baking soda, cinnamon, ginger and salt) together with fork or whisk of some sort.

Slowly add these dry ingredients to your yummy smelling butter sugars with a paddle attachment or your hand held beaters until well incorporated.

Grab your favorite wooden spoon, (I wish I had my Grammy's), and work in the tasty treats of: *Oats, nuts, berries and white chips.*

On an un-greased cookie sheet, with a spring loaded ice cream scoop, plop on your dough! Space them about 2" apart, leave them lofty and pop them into the oven.

OH it's going to smell good soon!

Keep your eyes and nose in the game then about 12 minutes in touch the centers of your cookies. If they're too gooey, bake a little longer. If you like them crisper then time things to your liking. The ones in the photo were baked for about 15 min., in my 5 year old oven.

Cool them to set on wire racks, then enjoy, enjoy, enjoy!