

# Cranberry Hootycreeks



A beautifully festive cookie in a jar recipe. These make great gifts.

By Susan O'Dell

**Prep:** 25 mins

**Total:** 25 mins

**Servings:** 18

**Yield:** 18 cookies



## Ingredients

$\frac{5}{8}$  cup all-purpose flour

$\frac{1}{2}$  cup rolled oats

$\frac{1}{2}$  cup all-purpose flour

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

$\frac{1}{3}$  cup packed brown sugar

$\frac{1}{3}$  cup white sugar

$\frac{1}{2}$  cup dried cranberries

$\frac{1}{2}$  cup white chocolate chips

$\frac{1}{2}$  cup chopped pecans

## Directions

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.

Attach a tag with the following instructions: Cranberry Hootycreeks  
1. Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet or line with parchment paper. 2. In a medium bowl, beat together  $\frac{1}{2}$  cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets. 3. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks.

## Nutrition Facts

**Per Serving:** 126 calories; protein 1.7g; carbohydrates 21.2g; fat 4.2g; cholesterol 1.1mg; sodium 106.3mg.