



HOLIDAY COOKIES

PREP: 15 MIN • COOK: 9-11 MIN

Dry Ingredients

- 1 ¾ cups all-purpose flour
- ¾ t baking soda
- ¾ t salt
- ½ cup granulated sugar
- ¾ cup packed brown sugar
- 1 ½ cups semi-sweet chocolate chips
- ½ cup rolled oats

Ingredients to Add

- ¾ cup softened unsalted butter
- 1 large egg
- ¾ teaspoon vanilla



Method

1. Preheat oven to 375°F (190°C).
2. Beat ¾ cup (1 1/2 sticks) softened unsalted butter, 1 large egg, and ¾ teaspoon vanilla extract in a large mixer bowl until blended.
3. Add cookie mix and 1/2 cup of your favorite add-ins (like dried cranberries or white chocolate chips), and mix well, breaking up any clumps.
4. Drop by rounded tablespoon onto ungreased baking sheets.
5. Bake for 9 to 11 minutes or until golden brown.
6. Enjoy!



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