

Carla Hall's

Cranberry White Chocolate Oatmeal Cookie

"I care about cookies, I love cookies..."

says Chef & Judge on Food Networks Holiday Baking Championship

"...Cookie Cheers!"



Ingredients

Makes: 3 quarts of dough

- 2 1/2 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 1/4 teaspoons cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon nutmeg
- 12 ounces unsalted butter, room temperature
- 2 1/4 cups brown sugar
- 1 3/4 cups granulated sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 4 1/2 cups old fashioned rolled oats (NOT quick oats)
- 1 1/2 cups dried cranberries
- 1 1/2 cups white chocolate chips

Directions

- Mix together flour, baking powder, salt, cinnamon, baking soda and nutmeg. Set aside
- Cream butter and both sugars just until combined; add eggs and vanilla and mix for 2 minutes. Incorporate flour mixture, a little at a time, until blended, but not overworked.
- Add in the oats, dried cranberries, and white chocolate; mix thoroughly to distribute.
- Spoon the dough into a gallon-size resealable bag and flatten the dough to completely fill the bag. Refrigerate dough for at least 1 hour to chill the butter or freeze for up to 3 months.
- Remove from the refrigerator and carefully remove the dough from the bags. Cut into 1/2-inch cubes, or desired cube size, and place on parchment paper lined baking sheets.
- Bake cookies in a preheated 350 F oven until cookies are lightly golden, 8 to 10 minutes (depending on size), but still soft in the center if pressed lightly.
- Allow cookies to cool on baking sheet for 5 minutes, then transfer to a cooling rack.
- Store cookies in an airtight container.



Carla Hall joined GMA, to show this delicious recipe.