

Cranberry Oatmeal Cookies
(Taste of Home Annual Recipes 2000)

1 cup (c.) butter or margarine, softened
1 ½ c. sugar
2 eggs
1 tsp. vanilla extract
2 cups flour
1 tsp. baking powder
½ tsp. salt
¼ tsp. baking soda
2 c. quick-cooking oats
1 c. raisins
1 c. coarsely chopped fresh or frozen cranberries
1 tablespoon grated orange peel
1 package (12 ounces) vanilla/white chocolate chips

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, salt and baking soda; add to the creamed mixture. Stir in oats, raisins, cranberries and orange peel. Stir in vanilla chips. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees for 10-12 minutes or until edges are lightly browned. Cool on wire racks. Yield: 6 dozen.

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