

Cranberry Hootycreeks



Rated: ★★★★★

Submitted By: Susan O'Dell

Photo By: Allrecipes

Prep Time: 25
Minutes

Ready In: 25
Minutes

Servings: 18

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

INGREDIENTS:

- | | |
|---------------------------|-------------------------------|
| 5/8 cup all-purpose flour | 1/3 cup packed brown sugar |
| 1/2 cup rolled oats | 1/3 cup white sugar |
| 1/2 cup all-purpose flour | 1/2 cup dried cranberries |
| 1/2 teaspoon baking soda | 1/2 cup white chocolate chips |
| 1/2 teaspoon salt | 1/2 cup chopped pecans |

DIRECTIONS:

1. Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.
2. 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 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.



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1/2 teaspoon salt
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