



THE J.M. SMUCKER CO.

# Chunky Oatmeal Cranberry Cookie Mix

**Prep Time** **Cook Time** **Serves** **Difficulty**

15 mins 12 mins 36 N/A

## Ingredients

- 1 cup (250 mL) **Five Roses®** All Purpose Flour  
All Purpose Bleached White Flour
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 1/4 cups (300 mL) **Robin Hood®** Oats
- 1/2 cup (125 mL) granulated sugar
- 1/2 cup (125 mL) packed brown sugar
- 3/4 cup (175 mL) dried cranberries
- 3/4 cup (175 mL) white chocolate chips
- 1/2 cup (125 mL) chopped pecans

## Directions

### Step 1:

Combine flour, baking soda and salt. Mix well. Pack down in large jar with a tight fitting lid. Add other ingredients in layers one at a time, packing each layer down firmly. Seal jar with lid and tie a ribbon around it. Add a personalized recipe card and wooden spoon if desired.

### Step 3:

Beat 1/2 cup (125 mL) softened butter until light and creamy. Add 1 egg and 1 tsp (5 mL) vanilla, mixing until smooth. Add jar contents, stirring until thoroughly blended. Drop dough by tablespoonfuls onto greased cookie sheet. Bake at 350°F (180°C) for 12 to 15 minutes or until lightly golden. Cool 5 minutes on sheet then transfer to rack and cool completely.

## Images

