

Cranberry White Chocolate OATMEAL COOKIES



Servings: 16 Large Cookies
Baking Time: 13 - 15 Minutes

INGREDIENTS :

2 Cups Whole Grain Rolled Oats
1.5 cups Flour (I use Kamut)
2 tsp Baking Powder
2 tsp Ground Cinnamon
1 tsp French Salt
3 Tbsp Unrefined Coconut Oil (Melted)
2 Large Eggs, Room Temperature
2 tsp Pure Vanilla Extract
3/4 Cup Pure Maple Syrup
1/2 Cup Dried Cranberries
1/3 Cup White Chocolate Chips

DIRECTIONS :

1. In a medium bowl, whisk together oats, flour, baking powder, cinnamon, and salt.
2. In a separate bowl, combine melted coconut oil, syrup, and vanilla. Add eggs and whisk.
3. Add in flour mixture, stirring just until combined.
4. Fold in cranberries and white chocolate chips.
5. Cover and chill dough in refrigerator for 30 minutes. While dough is chilling, preheat oven to 325 degrees.
6. Line a baking sheet with parchment paper.
7. Drop cookie dough into 16 round scoops on prepared sheet. I use a large ice cream scooper.
8. Bake at 325 degrees for 13-15 minutes.
9. Cool on sheet pan for 1 minute then transfer to wire rack.
10. Store in airtight container in the refrigerator or freezer.