

Pistachio-Oatmeal Cookies with Cranberries and White Chocolate Chunks

Ingredients for 20 large cookies:

- ➲ 1 cup flour (I love Bob's Red Mill pastry flour)
- ➲ 1½ cups extra thick oatmeal (Bob's Red Mill)
- ➲ 1 stick unsalted butter; softened
- ➲ 1 cup golden brown sugar, firmly packed
- ➲ 1 large egg
- ➲ 2 teaspoons vanilla
- ➲ ½ teaspoon baking soda
- ➲ ½ teaspoon baking powder
- ➲ ½ teaspoon salt
- ➲ ½ cup roughly chopped pistachios
- ➲ ½ cup dried cranberries
- ➲ 4 oz Ghiradelli white chocolate bar, broken in small chunks



Directions:

Preheat oven to 325.

In a food processor, pulse the oatmeal about 10-12 times creating a chunky oatmeal flour.

In a bowl, combine pulsed oatmeal, flour, baking soda, baking powder and salt.

In a mixing bowl with paddle attachment, beat butter with sugar until smooth and creamy. Add egg and vanilla and blend well. Slowly add dry ingredients and mix on low to incorporate. Fold in pistachios, cranberries and white chocolate chunks.

Take a heaping tablespoon of batter and roll in the palm of your hand. Place on cookie sheets about 2 inches apart. Bake in oven for 10-12 minutes. Allow to cool on cookie sheet for 5 minutes. Transfer to cooling rack and allow to cool completely. Enjoy.

**Cookies can be frozen for 2 weeks in ziplock or stored in airtight container for 2 days.*