

Cranberry Oatmeal Cookies

<http://userealbutter.com/2008/08/01/cranberry-oatmeal-cookies-recipe/>

modified from Trout Dale Oatmeal-Raisin Cookies from Pie in the Sky by Susan G. Purdy

This recipe is for sea level, with elevation adjustments for 8,500 feet in parentheses.

1 1/2 cups flour (1 1/2 cups + 1 1/2 tbsps)
1/2 tsp baking soda (1/4 tsp)
1 tsp salt
1/2 tsp ground cinnamon
1/2 lb. unsalted butter, room temperature
1 cup sugar (3/4 cup + 1 tbsp)
1/2 cup dark brown sugar, packed
2 large eggs, room temperature
1 tsp vanilla (2 tsps)
3 cups old fashioned rolled oats
1 cup dried cranberries

Heat oven to 350°F. Whisk together the flour, baking soda, salt, and cinnamon in a medium bowl. In a separate bowl, beat the butter until soft and creamy, then beat in both sugars, scraping the sides of the bowl when necessary until smooth. Beat in the eggs and vanilla and scrape down the bowl again. Slowly mix in the flour mixture, then the oats and cranberries. Drop the dough by heaping tablespoon onto cookie sheet about 2 inches apart. Bake for 12 to 16 minutes (14 minutes at 8,500 feet) or until cookies are golden brown. Cool cookies on wire rack and store in airtight container.