

WHITE CHOCOLATE CRAISIN COOKIES



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Ingredients

Yield: 32 cookies

- 2/3 c smart balance lite butter, softened
- 2/3 c brown sugar
- 2 large eggs
- 1 1/2 c old-fashioned oats
- 1 1/2 c flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 5-ounce package dried cranberries
- 2/3 c white chocolate chunks or chips

Directions

1. Preheat oven to 375°F. With an electric mixer, blend butter and sugar together in a medium mixing bowl until light and fluffy.
3. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl.
4. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks.
5. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

Nutritional Information

Serving:	Calories	Fat	Protein	Carbohydrates	Sodium
1 cookie	80	2 g	1.4 g	15 g	97 mg

Carbohydrate Exchanges: 1