



dried cranberry and chocolate cookies

YIELD: 3 TO 4 DOZEN COOKIES 

Tart and rich, these crunchy cookies are reminiscent of chocolate chip cookies.

2½ sticks (10 ounces) unsalted butter, at room temperature

1 cup light brown sugar

½ cup granulated sugar

1 large egg, at room temperature

1 large egg yolk, at room temperature

1 tablespoon vanilla extract

2 cups all-purpose flour

1 cup quick-cooking or old-fashioned rolled oats

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon kosher salt

1½ cups chocolate chips, either semi-sweet or white chocolate

1½ cups dried cranberries

- Preheat the oven to 325° F. Line a cookie sheet with parchment paper.
- Place the butter and sugars in the bowl of a mixer fitted with a paddle and beat until smooth and creamy. Add the egg, egg yolk, and vanilla, one at a time, beating well between additions. Scrape down the sides of the bowl. Place the flour, oats, baking powder, baking soda, and salt in a separate bowl and mix well. Add to the butter mixture and beat until everything is well incorporated. Scrape down the sides of the bowl, add the chocolate chips and cranberries and beat again.
- Drop the dough by heaping teaspoons about 2 inches apart on the prepared cookie sheet. Transfer to the oven and bake until the cookies begin to brown at the edges, 12 to 15 minutes. Cool on the cookie sheet. Transfer to a wire rack and repeat with the remaining dough.