

Cranberry Oatmeal Cookies

3/4 cup butter

2 cups brown sugar

2 eggs

1 tsp vanilla

1 tsp baking soda

1 tsp salt

3 cups oatmeal

1 (or 1 1/2 cups flour)

2 cups fresh or frozen yukon crans



cream butter and sugar, add eggs, vanilla , mix some more. add salt oatmeal, and flour starting with 1 cup. i always bake a test cookie at this stage. if it comes out thinner than you want, add a bit more flour. add the berries last, and keep them frozen until the last minute other wise you end up with pink dough....which technically is not a bad thing, but crushing the berries up too much makes the dough kind of wet.

roll into balls and bake at 350 about 11-13 minutes.

