

"Out on the Range" Cookies

Out on the internet, I'm sure there are plenty of cranberry, white chocolate cookie recipes to be found. But this one is based on the "Cowboy Cookie" recipe from Deer Valley Ranch, which is located at the base of Mt. Princeton outside of Nathrop, CO. My parents used to take us there every summer for a week to enjoy horseback riding, hiking, and probably the best food on this planet.

At the ranch there were always big plates of Cowboy Cookies in the lodge waiting for any taker. My 'Out on the Range Cookies' are based on that recipe.

Ingredients:

2 eggs
1 cup granulated sugar
1 cup lightly packed brown sugar
2 sticks butter (1 cup) butter or margarine, softened
1 tsp vanilla
1 tsp soda
1/2 tsp baking powder
1/2 tsp salt
2 cups unsifted flour
2 cups regular oats (not quick-cooking oats)
1 pkg white chocolate chips
1 cup dried cranberries
3/4 cup walnuts

Heat oven to 350 degrees F.

Beat eggs, granulated sugar, brown sugar, and butter together in a bowl until mixture is fluffy. Mix in vanilla. Scape down the sides of the bowl frequently with a rubber spatula.

In another bowl, stir together soda, baking powder, salt, flour, and oats. Add this to the creamed mixture. Mix well. Stir in cranberries, chips, and nuts.
(Dough will be quite stiff.)

Drop about a tablespoon of dough on a greased baking sheet (I prefer to use parchment - cookies come right off).

Cookies will spread so leave plenty of room between dollops.

Bake for 10-12 minutes or until golden brown.

Remove and let cool.