

Oatmeal Cranberry Dry Cookie Mix

Description

Oatmeal cookies loaded with tangy craisins. This is a dry cookie mix - just add eggs, vanilla, and butter at home. Makes 2 dozen cookies.

Cooking Instructions

This dish includes 1 part: Dry Cookie Mix.

Note: Eggs, butter, and vanilla are not included and are added at home.

Cookie Mix: Preheat oven to 375F. Empty cookie mix into a large bowl. Sometimes the brown sugar hardens a little bit. Use your hands to blend all of the dry mix ingredients together completely. Add 1/2 cup softened butter, 1 egg, and 1/2 tsp vanilla. Mix well. Space walnut-sized balls of dough 3 inches apart on a greased cookie sheet. Bake 12 minutes.

Serving Suggestions: An ice-cold glass of milk.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Nutritional Information

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Per Serving (2 Cookies) – Prepared According to Instructions at Home: 215 cal, 9g fat (5g sat), 34mg chol, 170mg sodium, 32g carb, 2g fiber, 16g sugar, 3g protein.

Contains: Wheat. (Eggs and dairy added at home.)

Lifestyle: Nut-Free.

Ingredients: oatmeal, flour, craisins, sugar, brown sugar, cinnamon, baking soda, salt. **Added at Home:** Eggs, Butter, Vanilla (optional).

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 2 cookies per serving.



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