



## **Dark Chocolate Cranberry Oatmeal Cookies**

### **Ingredients**

20 oz	butter
2 C	brown sugar
1 C	white sugar
4	eggs
1T	vanilla extract
2 t	cinnamon
13.5 oz	bread flour
½ oz	table salt
½ oz	baking powder
2 T	honey
7 C	oatmeal
6 oz	Dark chocolate, chopped
11 oz	cranberries

### **Method**

Take softened butter and sugars and mix thoroughly. Slowly add eggs one at a time. Add vanilla extract and cinnamon; mix for 3 minutes on med-high, scraping sides frequently. In a small bowl mix together flour, salt and baking powder, and add to the mix. Add honey, followed by the oatmeal until completely incorporated, about 2 minutes. Add dark chocolate and cranberries and mix on slow.

### **Assembly**

Let dough cool for about 30 minutes in the refrigerator and then form into 7.5-ounce hockey pucks. Store the pucks covered until they are cold, overnight is ok. Cook cold dough at 300°F for about 20 minutes or until golden.