

Oatmeal walnut cookies

Ingredients: Makes about 36 cookies

3 cups Walnuts
1 cup (2 sticks) unsalted butter at room temperature
1 cup packed light brown sugar
1/3 cup granulated sugar
2 large eggs
1 tablespoon vanilla extract
1&1/2 cup flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
3 cups old fashioned oats
1 cup sweetened dried cranberries

- Preheat oven to 350 F.
- Spread walnuts evenly on a baking sheet. Bake, stirring once or twice, until lightly browned and fragrant that is about 7-10 minutes. Coarsely chop and set aside.
- In a large bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla; beat well.
- In a separate bowl, combine flour, baking soda, cinnamon, nutmeg, salt and oats. Add to the butter mixture and stir well to combine. Stir in dried cranberries and toasted walnuts.
- Drop cookie dough by tablespoonsful onto a parchment line cookie sheet.
- Bake for 12-15 minutes or until the edges start to brown.
- Take out and cool on a wire rack.