



## Triple-Chocolate Chip Cranberry Oatmeal Cookies

2 cups flour

1 tsp. baking soda

1 tsp. cinnamon

½ tsp. salt

2 ½ sticks butter

1 cup sugar

1 cup brown sugar

2 large eggs

2 tsp. vanilla

2 cups old-fashioned oats

1 cup semi-sweet chocolate chips

1 cup milk chocolate chips

1 cup white chocolate chips

1 cup dried cranberries

2 ounces milk chocolate or white chocolate, chopped for icing

Directions: Preheat oven to 350 degrees. Whisk flour, baking soda, cinnamon, and salt in medium bowl to blend. Using a mixer, beat the butter and both sugars in a large bowl until smooth. Beat in egg and vanilla. Add flour mixture and oats and stir until blended. Stir in chocolate chips and cranberries. Drop by rounded tablespoons (or more for larger cookies) onto cookie sheets 2 inches apart. Bake cookies for 16 minutes. Cool 5 minutes on sheets and transfer to rack. Cool completely. Stir 2 ounces of chocolate in top of double boiler (or melt in microwave according to directions on chocolate chip package). Using a small spoon, drizzle melted chocolate over cookies in a zig-zag pattern. Cookies and icing will set in about an hour.