

Oatmeal, Pecan Craisen cookies

Mix the following in a heavy duty countertop mixer in this order.

2 sticks of soften butter

1 cup brown sugar (dark is preferred)

1 cup granulated white sugar

Mix thoroughly.

1 teaspoon real vanilla extract

Mix

2 large eggs

Mix

2 cups steel cut rolled oats (not quick oats)

In separate bowl mix

2 cups all purpose flour

1 teaspoon baking powder

1 teaspoon salt

1 teaspoon baking soda

Mix thoroughly with fork then add to mixer bowl with other ingredients.

In mixer add the following

1 cup chopped pecans

2 cups craisens. (Dried cranberries or raisins or one of each). These are added last to avoid chopping up fruit and nuts too small.

On two 1/2 pan bread pans layer a single sheet of parchment paper. I don't not use a greased pan because it seems to make the cookies a little greasy. Never heat parchment above 400 degrees. It will burn at 425 to 450.

With two metal spoons spoon out the very thick mixture into 24 large cookies.

Better is a number 24 dipper. It will yield 2 dozen cookies exactly. Like an ice cream scoop for food service.

Leave in ball. A large tablespoon works well but it is heaping over with mix.

Bake in 350 degree preheated oven for 6 minutes then trade pans in oven putting top pan on bottom and bottom on top and bake another 6 minutes. For convection oven reduce time to 8 minutes at high speed fan and do not rotate.

Check bottom of cookie. If brown slide cookie parchment and all into cooling rack. If not brown allow to sit on plan until brown or cool.

This recipe yields 24 very large cookies. Less heating time will make the cookie more chewy. More time the cookie will be more crispy.