

White Chocolate Chip Cranberry Oatmeal Cookies

The cranberries and white chocolate chips give this cookie a festive feel



1 cup	Flour
1/2 tsp	Baking Soda
1/2 tsp	Cinnamon
1/4 tsp	Salt
1/2 cup	Butter; room temp
1/2 cup	Brown Sugar
1/4 cup	Sugar
1	Egg
1 tsp	Vanilla
1 1/2 cup	Rolled Oats
3/4 cup	Dried Cranberries
3/4 cup	White Chocolate Chips

In a large bowl whisk flour, baking soda, cinnamon and salt together. Cream together butter and sugars. Mix in egg and vanilla. Slowly add flour mixture and mix just until combined. Fold in oats, cranberries, and chocolate chips. Cover and chill in fridge for 30 plus minutes.

Preheat oven to 350. Line cookie sheet with parchment paper. Use cookie scoop and drop onto prepared baking sheets. Slightly flatten the tops of cookies with fingers or back of large spoon.

Bake for 10-13 minutes. Remove from the oven and allow to cool on the baking sheet for 5-10 minutes. Transfer to cooling rack to cool completely.

Strawberry Swirl Pound Cake



Sweet and moist. Recipe makes 2 loaves.

3 ¹ / ₄ cups	Flour; sifted
¹ / ₄ tsp	Baking Soda
¹ / ₂ tsp	Salt
1 cup	Butter; room temp
2 ¹ / ₂ cup	Sugar
6	Eggs
2 tsp	Vanilla
1 cup	Sour Cream
2 cups	Strawberries
1 tbsp	Brown Sugar
1-2 cups	Icing Sugar; Sifted

Preheat oven to 325. Grease 2 5x8" loaf pans and line with parchment paper.

Combine flour, baking soda, and salt; set aside.

Beat butter and sugar together with electric mixer until fluffy. Add eggs one at a time, scraping the sides after each addition. Add vanilla and sour cream and mix until smooth. Slowly, add flour mixture and mix just until incorporated.

With a hand blender; puree strawberries until smooth. Add brown sugar and mix until dissolved.

Set aside ¹/₄ cup of strawberry puree to mix with icing sugar and spread over top of loaves when cool

Fill each loaf pan half way with batter and pour about ¹/₃ cup of strawberry puree on top. Pour remaining batter evenly into pans. Using a knife, lightly swirl batter.

Bake for 60-70 minutes until cake tester comes out clean. You may need to tent with foil to prevent over browning.

Let cake cool completely in pan. Mix icing sugar and remaining strawberry puree together and spread over top of cooled loaves.