

Cranberry Hootycreeks



1. Preheat oven to 350° F. Grease a cookie sheet or line with parchment paper.
2. In a medium bowl, beat together ½ cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended.
3. Drop by heaping spoonfuls onto the prepared baking sheets.
4. Bake for 8 to 10 minutes or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks.

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