

Rhubarb White Chocolate Cookies



Trust me on this one ~ these are fabulous and the rhubarb adds a totally different layer of flavor

Makes 36

1c butter, softened	1t vanilla extract	2 1/4c oatmeal
1c brown sugar	1 1/2c flour	1 1/2c frozen rhubarb, diced
1/2c sugar	1 1/2t baking powder	1c dried cranberries
3 eggs	1/2t cinnamon	1c white chocolate chips

Place butter, brown sugar and sugar in bowl and beat with electric mixer until light and fluffy. Add eggs, one at a time, mixing well until incorporated. Add extract and mix well.

In small bowl, combine flour, baking powder, cinnamon and oatmeal. Mix well.

With electric mixer running on low, add dry ingredients until all are incorporated. Switch to dough hook and mix in rhubarb, cranberries and white chocolate chips. Mix well.

Place bowl in refrigerator and chill at least 2 hours.

Preheat oven to 350. Line cookie sheets with parchment paper sprayed with non~stick cooking spray. Drop dough by 1T onto cookie sheets ~ do not flatten.

Bake 13~15 minutes or until cookies have spread and are lightly browned around the edges. Remove from oven, allow to cool on cookie sheets for 2 minutes and cool completely on wire racks.

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