


Instructions: Print then cut and either paste inside small cards, or fold in half and glue together. Attach to Cookie Mix in Mason Jar.

<p><i>Cranberry White Chocolate Oatmeal Cookies</i></p> <p><b>You will need:</b> 1 egg, at room temperature 125g / 1 stick / 4 oz unsalted butter, melted</p> <ol style="list-style-type: none"> <li>1. If your tray is prone to sticking, lightly grease with butter or line with baking / parchment paper (I do not bother). You will need 2 trays.</li> <li>2. Add Cookie Mix, butter and egg in a bowl. Mix with wooden spoon.</li> <li>3. Refrigerate 30 minutes.</li> </ol>	<ol style="list-style-type: none"> <li>4. Preheat oven to 375F/190C (standard) or 340F / 170C (fan / convection).</li> <li>5. Scoop dough with ice cream scoop, level and press in with fingers, then drop onto tray (makes 12 large cookies, 8cm/3" rounds). Or measure heaped tablespoon and roll into balls (makes 18 small cookies 5cm/2").</li> <li>6. Bake 8 - 10 minutes (small), 12 - 14 minutes (large) until light golden, swapping the trays at half time. Rest 2 minutes then transfer to cooling rack.</li> </ol> <p> Recipe by <a href="http://www.recipetineats.com">www.recipetineats.com</a></p>	<p><i>Cranberry White Chocolate Oatmeal Cookies</i></p> <p><b>You will need:</b> 1 egg, at room temperature 125g / 1 stick / 4 oz unsalted butter, melted</p> <ol style="list-style-type: none"> <li>1. If your tray is prone to sticking, lightly grease with butter or line with baking / parchment paper (I do not bother). You will need 2 trays.</li> <li>2. Add Cookie Mix, butter and egg in a bowl. Mix with wooden spoon.</li> <li>3. Refrigerate 30 minutes.</li> </ol>
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