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a nut-free cooking blog

Blonde Bombshell Oatmeal Cookies

Yield: 4 dozen cookies

7/8 cup (14 tbsp.) butter, softened
1/3 cup sugar
1 cup brown sugar
2 eggs
2 tsp. vanilla extract
1½ cups flour
1 tsp. baking soda
¾ tsp. cinnamon
1½ tsp. ground ginger
½ tsp. salt
3 cups oats, uncooked (I always use Old Fashioned Quaker oats)
15 dried apricots, diced into small pieces
¾ cup golden raisins
½ cup dried pineapple, diced into small pieces
1 cup white chocolate chips



1. Cream together the butter, brown sugar, and sugar. Add the eggs and vanilla. Stir to mix well.
2. In a medium mixing bowl, mix together the flour, baking soda, cinnamon, ginger, salt, and oats. Add to the butter/sugar mixture in several additions, mixing after each addition.
3. Stir in all of the dried fruit and chocolate chips. Chill the batter in the refrigerator for 30-90 minutes (or overnight).
4. Grease a large cookie sheet with non-stick spray and preheat the oven to 350°F.
5. Scoop the batter out of the bowl using a teaspoon. Form a ball from the rounded teaspoon of batter, and drop it onto the prepared cookie sheet. Bake for 10 minutes at 350°F, or until golden brown.

