

Glutter COOKIES

Ingredients:

1 cup light brown sugar	6oz semi-sweet chocolate, roughly chopped
3/4 cup granulated sugar	4oz white chocolate, roughly chopped
1 cup (2 sticks) butter, softened	1/3 cup dried cranberries, chopped
2 eggs	1/3 cup toffee bits
2 tsp vanilla	1/3 cup chopped pecans
2 1/4 cup all-purpose flour	1/3 cup chopped walnuts
3/4 teaspoon baking soda	1/2 cup oats
1/2 teaspoon kosher salt	

Directions:

1. Preheat oven to 325°
2. In a stand mixer or by hand whip softened butter, brown sugar and granulated sugar until light and fluffy.
3. Beat the 2 eggs into the mixture and add vanilla.
4. Add salt, baking soda and flour. Mix just enough to combine.
5. Fold in the chocolate, cranberries, nuts, toffee bits and oats.
6. Using a 1/4 cup measuring cup scoop the dough onto a greased or parchment lined baking sheet. (Note: 1/4 cup makes the giant sized cookies seen in the pictures. You could also make smaller cookies.)
7. Bake for 15-17 minutes until the edges begin to brown and tops are dry. (Note: If you're making smaller cookies you'll need to adjust this time.)
8. Remove from oven, transfer to a cooling rack and ENJOY!