

Cranberry-Orange –White Chocolate Chip Cookies (Phase)

Ingredients

1 cup Phase, melted
1 cup brown sugar
½ cup sugar
2 eggs
2 tsp. vanilla
Zest of one orange
2 ¼ cup flour
½ cup quick oats
½ tsp baking soda
½ tsp salt
¼ to ½ tsp. cardamom
1 cup dried cranberries
½ cup toasted chopped walnuts
2 cups white chocolate chips

Method

In one bowl sift together Flour, baking soda and salt and cardamom. Add quick oats to mixture. In a mixing bowl combine the Phase melted, brown and white sugar until light and fluffy. Add eggs, vanilla and orange zest. Mix well. Add dry ingredients to butter mixture and mix well. Stir in dried cranberries, toasted chopped walnuts and 2 cups white chocolate chips. Chill 6 hours or overnight.

Line baking sheets with parchment paper. Pre-heat oven to 350-degrees. Scoop cookie dough with #40 scoop. Bake approximately 15-18 minutes or until cookies are done.