

# Cranberry Hootie Creek Cookie Jar Tags

## Cranberry Hootie Creek Cookies

### Directions:

Cream 1/2 cup butter until smooth. Add 1 egg and 1 tsp. vanilla, beating until fluffy. Add contents of jar, and stir together on low speed, adding 1 tbsp. milk if dough is too dry. Drop by heaping tablespoonfuls onto greased baking sheet. Bake at 350° for 8-10 minutes.

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