Oatmeal Jumble Cookies

Prep: 20 min. Bake: 10 min./batch + cooling Makes6 dozen

1 cup butter, softened
1-1/2 cups packed brown sugar
2 eggs
1/3 cup molasses
1 teaspoon vanilla extract
4 cups quick-cooking oats
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup chopped walnuts
1 cup semisweet chocolate chips
1 cup butterscotch chips
1 package (5 ounces) dried cranberries

In a large bowl, cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in molasses and vanilla. Combine the oats, flour, baking powder, salt and cinnamon; gradually add to creamed mixture and mix well. Stir in walnuts, chips and cranberries. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

Cherry Chocolate Chunk Cookies

Prep: 15 min. Bake: 15 min./batch Makes about 1-1/2 dozen

1/2 cup butter, softened
3/4 cup sugar
1 large egg, room temperature
2 tablespoons 2% milk
1/2 teaspoon vanilla extract
1 cup all-purpose flour
6 tablespoons baking cocoa
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chunks
1/2 cup dried cherries

Preheat oven to 350°. Cream butter and sugar until light and fluffy, 5-7 minutes. Beat in egg, milk and vanilla. In a separate bowl, whisk flour, cocoa, baking soda and salt; gradually beat into creamed mixture. Stir in chocolate and cherries. Drop by rounded tablespoonfuls 2 in. apart onto baking sheets lightly coated with cooking spray. Bake until firm, 12-14 minutes. Cool for 1 minute before removing to a wire rack.

Chocolate Chip Cookies

Prep:20 mins Cook:10 mins Yield:4 dozen

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 teaspoon baking soda
2 teaspoons hot water
½ teaspoon salt
3 cups all-purpose flour
2 cups semisweet chocolate chips
1 cup chopped walnuts

Preheat oven to 350 degrees F (175 degrees C).
Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.