

Autumn Harvest Cookies

What you'll need:

1 cup softened butter
1/2 cup brown sugar
1/2 cup white sugar
2 eggs
1/2 teaspoon orange extract
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1 teaspoon pumpkin pie spice
2 1/2 cups rolled oats
1/2 cup chopped walnuts (or more if you love them as much as we do)
1 cup dried cranberries

What to do:

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper (or [Silpat](#)).
2. Cream together butter and the brown and white sugars in a bowl until smooth. Beat in the eggs, vanilla and orange extract.
3. In a separate bowl, combine the flour, salt, baking powder and pumpkin pie spice; stir flour mixture into the sugar mixture. Add the rolled oats, walnuts and cranberries and mix thoroughly. Drop rounded teaspoon-size scoops of dough onto the prepared cookie sheet.
4. Bake in the preheated oven until the edges are golden, around 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely...or until you can't wait any longer.