

Maple Bacon Nut Cranberry Cookiees



Cookiees

- 1 cup water
- 1 cup dried cranberries
- 1 cup butter or margarine, softened
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon maple flavoring
- 1 package Yumee Yumee Cookiees mix
- 3/4 cup cinnamon flavored baking chips
- 1/2 cup real bacon bits
- 1/2 cup finely chopped pecans

In a small microwave-safe bowl, heat water for 1 minute. Remove water from microwave and add cranberries. Allow dried cranberries to sit for 10 minutes. Drain.

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add eggs and maple flavoring. Mix well. Add Yumee Yumee Cookiees mix to butter mixture. Mix well, scraping sides of bowl often. Add cinnamon chips, bacon bits, and pecans. Mix on low speed. Add rehydrated cranberries. Mix on low speed until blended.

Spoon teaspoonfuls of batter onto a parchment lined baking sheet. Place cookiees about 2 inches apart.

Bake at 300 degrees for 17 to 18 minutes. Immediately remove cookiees from baking sheet and cool on a wire rack.

Makes 4 to 5 dozen

Cook's Note: *Electric mixer required.*