

WORLD'S BEST COOKIES WITH POMEGRANATE ARILS

1 cup unsalted butter, at room temp
1 cup white sugar
1 cup brown sugar
1 egg
1 cup canola oil
1 tsp vanilla
3 ½ cups flour
1 tsp baking soda
1 tsp salt
1 cup oatmeal
1 cup cornflakes, crushed
½ cup coconut
1 cup white chocolate chips
1 cup Stiebs Infused Pomegranate Arils

Preheat oven to 350. Prepare a cookie sheet with a piece of parchment paper.

In a large bowl mix together butter, sugars, egg, oil and vanilla – until creamy. Add flour, soda and salt and combine. Mix in oatmeal, cereal, coconut, white chocolate and pomegranate arils.

Keeping dough cold when you are not using it – roll a piece of dough into a ball the size of a small walnut. Use a fork dipped into water and gently press down on dough. Bake 12-13 mins. Cool on rack. Makes 8 dozen.

Chef Wendy Carroll brings a fine-tuned passion for wonderful food to any kitchen. Wendy is the owner of Seasoned to Taste, Personal Chef Services in Fresno, California. Her recipes have been published in Bon Appetit, The Fresno Bee and Kern County Family Magazine.