White Chocolate Cranberry Cookies

Creamy white chocolate and tart red berries



MAKES

About 24 cookies

TIME

20 min active + 30 min chill + 12-14 min bake

TOOLS

Mixer; lined baking trays

BAKER'S NOTE

Use dried cranberries; fresh berries add moisture and behave differently.

Ingredients

140g (10 tbsp) butter, softened
1/2 cup packed brown sugar
1/2 cup granulated sugar
1 large egg
1 tsp vanilla
1 1/2 cups flour
1/2 tsp each baking powder and baking soda
125g white chocolate chips
125g dried cranberries

How to Make It

1. Heat oven to 340°F. Cream butter and both sugars, then beat in egg and vanilla.

2. Mix flour, baking powder and soda. Stir into butter mixture with white chocolate and cranberries. Chill 30 minutes.

3. Scoop 24 portions onto lined trays, 2 inches apart. Bake 12-14 minutes until edges are golden. Cool on trays 5 minutes, then on racks.

Serving & Storage

Airtight at room temperature up to 4 days. Freeze baked cookies up to 1 month; thaw in the closed container.

Cookie-only adaptation of Ocean Spray AU Cranberry & White Chocolate Cookie Sandwiches.