

Soft and Chewy White Chocolate & Cranberry Cookies 🍪



Preparation Time: 15minutes

Cooking Time: 8-10 minutes

Quantity: Makes approximately 18 cookies.

Ingredients:

- 125g unsalted butter, softened
- ½ cup brown sugar
- ½ cup white sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 ¾ cups plain flour
- ½ tsp baking soda
- ¼ tsp salt
- ¾ cup white chocolate chips
- ¾ cup dried cranberries

Method:

1. Preheat your oven to **170°C (fan-forced)** and line a baking tray with parchment paper.
2. In a large bowl, cream the **butter, brown sugar, and white sugar** together until light and fluffy.
3. Beat in the **egg** and **vanilla extract** until well combined.
4. Whisk together the **flour, baking soda, and salt in a separate bowl**. Gradually mix into the wet ingredients.
5. Fold in the **white chocolate chips** and **dried cranberries**.
6. Roll **tablespoon-sized portions of dough into balls** and place them on the baking tray, leaving space between each.
7. Bake for **8-10 minutes** until the edges are lightly golden (the centres will still be soft but will firm up as they cool).
8. Let the cookies **cool on the tray for 5 minutes** before transferring them to a wire rack. They'll keep well in an airtight tin for a 10 day.

NOTE: This cookie dough also freezes well for 3-4 months

