

Cranberry White Chocolate Chip Cookies

Makes 24 servings

Ingredients:

- 1/2 cup unsalted butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar (packed)
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup dried cranberries
- 1 cup white chocolate chips



Directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, cream butter, sugar, and brown sugar together until light and fluffy.
3. Beat in egg and vanilla extract.
4. In a separate bowl, whisk together flour, baking soda, and salt.
5. Gradually stir dry mixture into the wet mixture until combined.
6. Fold in dried cranberries and white chocolate chips.
7. Drop rounded tablespoons of dough onto the baking sheet, leaving space between cookies.
8. Bake for 10 to 12 minutes, until edges are lightly golden.
9. Cool on the baking sheet for 5 minutes before transferring to a wire rack.

Food Fun Fact

Dried cranberries not only add a chewy texture and tart flavor but they also provide antioxidants and vitamin C. Pairing them with white chocolate balances sweetness with a hint of tang, making these cookies especially delightful during the holiday season.