

GIFT GUIDE

White chocolate and cranberry cookies

Everyone will love these perfectly chewy cookies. Save a few for Santa!

Start to finish: 30 minutes
(15 minutes active)
Servings: 18

INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1-1/2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 1 egg
- 1-1/2 cups flour
- 1-1/2 teaspoons baking soda
- 1/2 teaspoon table salt
- 1 cup white chocolate chips
- 3/4 cup dried cranberries



DIRECTIONS

1. Preheat the oven to 350 °F (175 °C)
2. Using a hand mixer or a whisk, blend the butter and sugars.
3. Add the vanilla and almond extracts as well as the egg. Mix well.
4. Add the flour, baking soda and salt slowly until the dough is smooth.
5. Stir in the white chocolate chips and dried cranberries.
6. Make balls with about two tablespoons of dough, and place five centimetres apart on a cookie sheet lined with parchment paper.
7. Bake for 12 to 15 minutes, or until light brown.
8. Let cool at least 5 minutes before serving.

Note:
These cookies keep for up to two weeks if stored in an airtight container.

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