

Whitworths

Cranberry & White Chocolate Cookie to Share



INGREDIENTS

75g **Whitworths Little Jewel Cranberries**
200g demerara sugar
1 egg
1 egg yolk
2 tsp vanilla extract
250g self raising flour
2 tsp baking powder
75g white chocolate chunks

 Makes 1  20mins  20-25mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C / fan 160°C/gas mark 4.
- ♥ Grease a 25cm non-stock, spring form cake tin.
- ♥ Cream the butter and sugar together in a bowl, until light and fluffy.
- ♥ Stir in the egg, egg yolk and vanilla extract.
- ♥ Add the flour and baking powder then fold in the butter mixture until thick but well mixed.
- ♥ Add 50g of the cranberries and 50g of the white chocolate then stir.
- ♥ Spoon the mixture into the tin and spread evenly.
- ♥ Sprinkle with the remaining cranberries and white chocolate.
- ♥ Place in your preheated oven and bake in the centre for 20-25 minutes until slightly golden and springy to touch.
- ♥ Allow to cool, then open the spring and transfer to a cooling rack to completely cool.

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Happy Baking!