

Whitworths

Cranberry & White Chocolate Cookies



INGREDIENTS

75g **Whitworths Little Jewel Cranberries**
75g unsalted butter
50g caster sugar
100g light brown soft sugar
1 medium egg yolk, lightly beaten
1 tsp vanilla extract
115g self-raising flour, sifted
75g white chocolate chunks

 Makes 8  20mins  12mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C / fan 160°C/gas mark 4.
- ♥ Use a little extra butter to grease two baking sheets then line with baking parchment.
- ♥ Cream the butter, caster sugar and brown sugar together until smooth.
- ♥ Stir in the egg yolk and vanilla extract then stir in the flour.
- ♥ Add 60g of the cranberries and 60g of the white chocolate chunks then stir.
- ♥ Divide equally into 8, roll into balls then flatten each one slightly with the palm of your hand.
- ♥ Place on the prepared baking trays then spike with the remaining cranberries and white chocolate chunks.
- ♥ Place in your preheated oven and bake in the centre for 10-12 minutes.
- ♥ The cookies will still be soft when you remove them from the oven so leave in the baking tray for 5 minutes to harden. Transfer to a cooling rack to cool then enjoy!

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Happy Baking!