

# White Chocolate Cranberry Cookies

PREP TIME: 2 HRS 20 MINS

COOKING TIME: 8 TO 10 MINS

SERVES: 2 DOZEN

## Ingredients

3/4 Cup Butter at room temperature  
3/4 Cup Dark Brown Sugar, packed  
1/4 Cup Sugar  
1 Large Egg at room temperature  
2 teaspoons vanilla extract  
2 Cups Self-rising Flour \*\*  
2 teaspoons Cornstarch  
3/4 Cup White Chocolate Chips  
3/4 Cup Dried Cranberries

\*\* If you do not have self-rising flour, substitute with 2 cups All-Purpose flour, 2 teaspoons baking powder, 1/2 teaspoon baking soda, and 1 teaspoon salt.

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## Directions

1. In a large bowl, beat butter for 1 minute with an electric mixer on medium speed until smooth and creamy.
2. Add brown sugar and white sugar, and beat until fluffy.
3. Add egg and vanilla, and beat until well blended.
4. In a separate large bowl, whisk together flour and cornstarch.
5. Slowly mix flour into the butter mixture on low speed until combined.
6. Stir in white chocolate chips and cranberries.
7. Cover and chill for 2 hours.
8. Heat oven to 350 degrees. Remove cookies from the refrigerator and let sit 10 minutes.
9. Drop by rounded tablespoon on ungreased cookie sheet. Bake 8-10 minutes until barely golden brown on edges.
10. Let cookies cool on pan for 5 minutes, and then transfer to a wire rack to cool completely.

## Notes

Cookie dough can be frozen for 1 to 2 months. Scoop and roll into balls and place on a parchment lined cookie sheet. Freeze for 30 minutes. Put frozen cookie balls into a freezer storage bag, and return to freezer. When ready to bake, remove from freezer and allow to thaw for 20 minutes before baking.