

White Chocolate Cranberry Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
24 servings	45 minutes	12 minutes	57 minutes

Ingredients

For the Cookie Dough:

170.25 g (12 Tbsp or 1.5 sticks) unsalted butter, at room temperature

100 g (½ cup) granulated sugar

110 g (½ cup) packed light brown sugar

2 tsp vanilla extract

1 large egg, room temperature

250 g (2 cups) all-purpose flour (or your favorite gluten-free flour, measured correctly)

1 tsp baking powder

0.5 tsp fine sea salt

135 g (¾ cup) white chocolate chips

200 g (1 cup) fresh cranberries (coarsely chopped) or dried cranberries

Directions

Prepare the Dough:

- 1 Preheat your oven to **350°F (175°C)**. Line two baking sheets with parchment paper or silicone baking mats.
- 2 In a large mixing bowl, cream the **unsalted butter**, **granulated sugar**, and **light brown sugar** together using a hand mixer or stand mixer with a paddle attachment. Beat on medium speed for about 2-3 minutes, or until the mixture is light and fluffy. This step is crucial for incorporating air into the dough, which results in tender cookies.
- 3 Mix in the **vanilla extract**, blending until evenly distributed. Add the **egg** and continue mixing until fully incorporated.
- 4 In a separate bowl, whisk together the **all-purpose flour**, **baking powder**, and **fine sea salt**. Gradually add the dry ingredients to the wet mixture, mixing on low speed. Be careful not to overmix, as this can lead to tough cookies. Stop as soon as the flour disappears into the dough.
- 5 Using a spatula, gently fold in the **white chocolate chips** and **chopped cranberries**. Ensure they are evenly distributed throughout the dough.

Chill the Dough:

- 6 For best results, cover the bowl with plastic wrap and chill the dough in the refrigerator for at least 30 minutes. Chilling helps the dough firm up, making it easier to handle and ensuring the cookies don't spread too much during baking.

Bake to Perfection:

- 7 Scoop about 1 ½ tablespoons of dough for each cookie (a medium cookie scoop works well) and roll it into a ball. Place the dough balls on the prepared baking sheets, leaving about 2 inches of space between each one.
- 8 Bake the cookies for **10-12 minutes**, or until the edges are set and slightly golden. The centers will look soft but will firm up as they cool.
- 9 Allow the cookies to cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely.