

White Chocolate and Cranberry Cookies

Savannah · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

24

Description

These white chocolate cranberry cookies are flavored with brandy instead of vanilla Great for Thanksgiving or Christmas

Ingredients

- - ½ cup packed brown sugar - ½ cup white sugar - ½ cup unsalted butter
- softened - 1 large egg - 1 tablespoon brandy - 1 ½ cups all-purpose flour - ½ teaspoon baking soda - 1 cup dried cranberries - ¾ cup white chocolate chips

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease 2 cookie sheets. Beat brown sugar
2. white sugar
3. and butter with an electric mixer in a large bowl until creamy. Add egg and brandy and beat until incorporated. Dotdash Meredith Food Studios Combine flour and baking soda in a separate bowl. Stir flour mixture into the butter mixture until just combined. Fold in cranberries and white chocolate chips. Dotdash Meredith Food Studios Drop spoonfuls of dough 2 inches apart onto the prepared baking sheets. Dotdash Meredith Food Studios Bake in the preheated oven for 8 to 10 minutes
4. switching racks halfway through; cookies will still appear slightly doughy. Remove from the oven and let cool briefly on the cookie sheets before transferring to wire racks to cool completely. Dotdash Meredith Food Studios