

Recipe for *White Chocolate Cranberry Cookies*



Ingredients

- 1/2 cup butter, softened
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1 egg
- 1 tablespoon brandy
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 3/4 cup white chocolate chips
- 1 cup dried cranberries

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Grease cookie sheets.
- In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and brandy.
- Combine the flour and baking soda; stir into the sugar mixture.
- Mix in the white chocolate chips and cranberries.
- Drop by heaping spoonfuls onto prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven.
- For best results, take them out while they are still doughy.
- Allow cookies to cool for 1 minute on the cookie sheets before transferring to wire racks to cool completely.

Maggie's Favorite

