



Cranberry, Orange & White Chocolate Cookies

Sarah's servings: 18, Sarah's skill: Easy, Baking time: 9 minutes

Ingredients

125g Unsalted butter
110g Soft dark brown sugar
110g Caster sugar
1 Large egg
225g Self Raising flour
100g Dried cranberries
100g White Chocolate chips
Zest of 1 Orange

Method

- Preheat oven to 200 degrees centigrade (180 fan) Gas mark 6
- Line 2 baking trays with baking parchment.
- In a stand mixer cream butter and sugars until pale and fluffy.
- Add the egg and mix until combined.
- Then add the flour until a soft dough forms.
- Finally add the dried cranberries, white chocolate chips and orange zest and mix until combined.
- Roll into balls approximately 40g each and place on baking tray - leave room to double in size.
- Bake for 9 minutes. When you take them out of the oven they look all puffed up but while cooling they wrinkle up and harden.
- Leave to cool and set.