

# White Chocolate Cranberry Cookies

## Ingredients

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3/4 c Unsalted Butter (room temperature)  
3/4 c Dark Brown Sugar  
1/4 c Sugar  
1 Egg  
2 t Vanilla Extract  
2 c Flour  
2 t Cornstarch  
1 t Baking Soda  
1/2 t Salt  
3/4 c White Chocolate Chips  
3/4 c Dried Cranberries

## Instructions

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1. In a stand mixer with paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and sugar and mix on medium high speed until fluffy and light in color. Beat in egg and vanilla on high speed. Scrape down the sides and bottom of the bowl, as needed.
2. In a separate bowl, whisk the flour, cornstarch, baking soda and salt together until combined. On low speed, slowly mix into the wet ingredients until combined.
3. The cookie dough will be quite thick. Add the white chocolate chips and dried cranberries mix on low for about 5-10 seconds until evenly disbursed. Cover dough tightly with plastic wrap and chill for at least 2 hours and up to 2 days.

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4.Remove cookie dough from the refrigerator and allow to sit at room temperature for 10 minutes, if the cookie dough chilled longer than 2 hours, let it sit at room temperature for about 30 minutes.

5.Preheat oven to 350°. Line two large baking sheets with parchment paper. Set aside.

6.Once chilled, the dough will be slightly crumbly, but will come together if you work the dough with your hands as you roll into individual balls. Scoop and roll balls of dough, about 1 heaping tablespoon of dough each, into balls. Place 10-12 on each baking sheet.

7.Bake in batches for 10-15 minutes, until barely golden brown around the edges. They will look extremely soft when you remove them from the oven.

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Allow to cool for 5 minutes on the cookie sheet.

If the cookies are too puffy, try gently pressing down on them with the back of a spoon. They will slightly deflate as you let them cool. Transfer to cooling rack to cool completely.