

CRANBERRY WHITE CHOCOLATE CHIP

COOKIES



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

Online

Location:

View all programs at the [Canada Agriculture and Food Museum](#)

These festive cookies are soft on the inside and slightly crispy on the outside. They are the perfect addition to your holiday cookie list!

Ingredients

- ½ cup (125 mL) butter, softened
- ½ cup (125 mL) granulated sugar
- ¾ cup (180 mL) brown sugar, light or dark
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 ¼ cups (620 mL) all-purpose flour
- 1 ½ tsp (7.5 mL) baking powder
- 1 tsp (5 mL) baking soda
- ½ tsp (2.5 mL) salt
- 1 cup (250 mL) dried cranberries
- ¾ cup (180 mL) white chocolate chips

CRANBERRY WHITE CHOCOLATE CHIP COOKIES | 2

Preparation

1. Preheat your oven to 350°F (180°C).
2. Line a baking sheet with parchment paper and set aside.
3. Using a stand mixer or a hand mixer, cream the softened butter, granulated sugar, and brown sugar together until light and fluffy.
4. Add the eggs one at a time; continue to blend until fully incorporated.
5. Add the vanilla and mix well.
6. In a separate bowl, combine the all-purpose flour, baking powder, baking soda, and salt. Gradually add to the creamed mixture.
7. Stir in the dried cranberries and white chocolate chips. Mix well.
8. Drop the dough onto the prepared baking sheets using a small cookie scoop.
9. Bake for 10 to 12 minutes, being careful not to overbake! Cookies are done when the edges are slightly golden.
10. Cool for a few minutes before removing the cookies to a wire rack to cool completely. Enjoy!

Note: Leftovers (if there are any!) can be stored in an airtight container for up to three days.