

White Chocolate Cranberry Cookies

Ingredients

1/3 cup butter, softened
1/2 cup packed brown sugar
1/3 cup sugar
1 large egg
1 teaspoon Nielsen Massey vanilla extract
1-1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
3/4 cup dried cranberries
1/2 cup white baking chips

Directions

In a large bowl, beat butter and sugars until crumbly, about 2 minutes. Beat in egg and vanilla. Combine the flour, salt and baking soda; gradually add to butter mixture and mix well. Stir in cranberries and chips.

Drop by heaping tablespoonfuls 2 in. apart onto baking sheets coated with cooking spray. Bake at 375° for 8-10 minutes or until lightly browned. Cool for 1 minute before removing to wire racks. Yield: 2 dozen.