

The Best 20-Minute White Chocolate Cranberry Cookies Using Cake Mix

The Secret to the Softest White Chocolate Cranberry Cookies You'll Ever Make



OVEN
375°F

TIME
3 min

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INGREDIENTS

1 package (17.9 oz) Snickerdoodle cookie mix: We are using the base mix only. You can discard the cinnamon-sugar packet or save it for later.

1 large egg: Helps bind the dough and provide structure.

1/2 cup salted butter: Ensure it is softened to room temperature.

3 Tbsp sour cream: Use full-fat for the best, most decadent results.

1/2 cup white chocolate chips: Look for high-quality cocoa butter-based chips for better melting.

1/2 cup dried cranberries: These provide the perfect tart contrast.

Swaps and Notes:

The Butter: If you only have unsalted butter, add a tiny pinch of sea salt to the dough to make the flavors pop.

The Mix-ins: Not a fan of cranberries? Try dried cherries or even chopped macadamia nuts.

The Mix: If you can't find Snickerdoodle mix, a sugar cookie mix works as a perfect substitute.

Step-by-Step Instructions:

1. Preheat and Prep:
2. Mix the Base Dough:
3. Fold in the Flavor:
4. Scoop and Shape:
5. Bake to Perfection:

6. Cool and Enjoy:

Tips for Success:

Room Temp is Key: I can't stress this enough-if your butter is too cold, the dough will be lumpy.

If it's melted, the cookies will spread into puddles.

Don't Toss the Sugar: That leftover cinnamon-sugar packet from the mix? Use it to top your morning oatmeal or sprinkle it over these spring flower pretzel bites for an extra kick.

For Thicker Cookies: If you have the time, chilling the dough for 30 minutes will yield an even thicker, more "mound-like" cookie.

Serving Suggestions and Pairings:

For a Party Spread: Serve these alongside the easter cookies everyone will be talking about for a beautiful variety of textures.

With a Drink: These are incredible when paired with a cold glass of milk, a hot latte, or even a festive holiday punch.

The "Fancy" Plate: If you're hosting a winter-themed party, arrange these on a platter with these snow globe cookies for a truly impressive dessert table.

Storage and Leftover Tips:

Room Temperature: Store in an airtight container for up to 5 days. Throw a piece of white bread into the container to keep them extra soft!

Freezing: You can freeze the baked cookies for up to 3 months. Just thaw at room temperature before serving.

Freezing Dough: You can also scoop the raw dough into balls and freeze them. Bake directly from frozen, just add 1-2 minutes to the bake time.

Nutritional Information (Per Serving):

Calories: 165 kcal

Fat: 8g

Carbohydrates: 22g

Protein: 2g

Sugar: 14g

DIRECTIONS

- 1. Preheat and Prep:** First things first, get that oven ready. Preheat to 375°F (190°C). While the oven warms up, line two large baking sheets with parchment paper. This ensures your cookies don't stick and helps with an even bake.
- 2. Mix the Base Dough:** In a large mixing bowl (or the bowl of a stand mixer), combine the cookie mix, the egg, the softened butter, and the sour cream. Beat these together for about 2-3 minutes. You want the dough to be completely smooth and uniform. The sour cream will make the dough feel slightly stickier than traditional dough, which is exactly what we want for that soft bite.
- 3. Fold in the Flavor:** Put down the electric mixer and grab a spatula. Gently fold in the white chocolate chips and the dried cranberries. You want them evenly distributed so every single bite has a bit of everything.
- 4. Scoop and Shape:** Using a cookie scoop or a tablespoon, form the dough into 1½-inch balls. Place them on your prepared baking sheets, leaving at least 1 inch of space between them. They don't spread excessively, but they do need a little breathing room.
- 5. Bake to Perfection:** Slide the pans into the oven and bake for 8-13 minutes. Pro Tip: Keep a close eye on them. You want to pull them out just as the edges turn a very light golden brown. The centers might still look a tiny bit soft, but they will firm up as they cool. Overbaking is the enemy of the soft cookie!
- 6. Cool and Enjoy:** Let the cookies sit on the hot baking sheet for about 5 minutes. This "carry-over cooking" finishes the centers perfectly. Then, transfer them to

a wire rack to cool completely-or, let's be real, eat one while the chocolate is still melty!

7. Tips for Success: Room Temp is Key: I can't stress this enough-if your butter is too cold, the dough will be lumpy. If it's melted, the cookies will spread into puddles.
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9. For : Thicker Cookies: If you have the time, chilling the dough for 30 minutes will yield an even thicker, more "mound-like" cookie.
10. Serving Suggestions and Pairings: These cookies are a superstar on their own, but they play well with others!
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23. More Recipes You Will Love: If you enjoyed this easy-yet-impressive bake, you have to try some of my other favorites:
24. These copycat neiman marcus chocolate chip cookies - My absolute secret weapon for chocolate lovers.
25. These cake mix cookies - More ways to use that box of mix for gourmet results.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-20-minute-white-chocolate-cranberry-cookies-using-cake-mix/>