

White Chocolate Cranberry Cookies: Sweet, Tart, and Perfectly Festive

If you're looking for a cookie that combines creamy sweetness with a touch of tartness, these



OVEN
350°F

TIME
12 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 large eggs
- 1 1/2 tsp vanilla extract
- 2 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup white chocolate chips
- 1 cup dried cranberries

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C) and line two baking sheets with parchment paper.

Cream the Butter and Sugars: In a large mixing bowl, beat the softened butter, granulated sugar, and brown sugar together until light and fluffy.

Add Eggs and Vanilla: Beat in the eggs one at a time, followed by the vanilla extract, until the mixture is smooth.

Mix the Dry Ingredients: In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

Fold in the Goodies: Gently fold in the white chocolate chips and dried cranberries, ensuring they're evenly distributed.

Scoop and Shape: Use a tablespoon or cookie scoop to drop rounded dough balls onto the prepared baking sheets, spacing them about 2 inches apart.

Bake: Bake the cookies for 10-12 minutes, or until the edges are lightly golden. The centers may look slightly underbaked, but they'll set as they cool.

Cool and Enjoy: Let the cookies cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely. Serve and enjoy!

Tips for Perfect White Chocolate Cranberry Cookies:

Room Temperature Ingredients: Make sure the butter and eggs are at room temperature for easier mixing.

Customize the Add-Ins: Add chopped nuts like pecans or macadamias for extra crunch.

Keep Them Soft: Store the cookies in an airtight container with a slice of bread to keep them soft and chewy for days.

Festive Touch: Drizzle melted white chocolate over the cooled cookies for a pretty presentation.

Why You'll Love This Recipe:

DIRECTIONS

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12. **Festive : Touch:** Drizzle melted white chocolate over the cooled cookies for a pretty presentation.
13. **Why You'll Love This Recipe:** These White Chocolate Cranberry Cookies are versatile, delicious, and festive. They're perfect for sharing during the holidays or enjoying with a warm cup of tea or coffee. Whether you're baking for a party, gifting cookies to friends, or treating yourself, these cookies will quickly become a favorite.
14. **Did you make this recipe?** Let me know how it turned out in the comments below! Be sure to check out I Wuv Cooking for more amazing recipes and inspiration. Follow me for more fun, festive, and easy baking ideas!

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

Original recipe: <https://chefmaniac.com/white-chocolate-cranberry-cookies-sweet-tart-and-perfectly-festive/>