

White Chocolate Chip Cranberry Cookies

2 ½ c. all purpose flour
1 tsp baking soda
½ tsp salt
2 sticks unsalted butter, at room temperature
1 c. and 4 tablespoons of light brown sugar, packed
½ cup granulated sugar
2 tsp vanilla extract
2 large eggs, room temperature
1 ½ c. white chocolate chips
¾ c. dried cranberries

1. Preheat oven to 375 degrees. Line 2 large baking sheets with parchment paper; set aside
2. In a medium bowl, whisk together flour, baking soda and salt; set aside
3. In a large bowl, using a handheld electric mixer or in the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth and creamy; about 2 minutes. Add in sugars and vanilla and beat until light and fluffy; about 2 minutes. Add in the eggs, one at a time, beating well after each addition. Gently fold in the flour mixture with a rubber spatula, stirring only until the flour begins to disappear. Fold in the white chocolate chips and cranberries, stirring just until the mix ins are incorporated.
4. Roll 3 tablespoon-sized scoops of dough between your palms to form a ball., then place on prepared sheets (leave enough room in between because the cookies will spread. Continue this process until all the dough has been rolled. Place baking sheets in the oven and bake for 11-14 minutes or until golden brown at the edges but still soft in the middle. Let cookies cool for 5 minutes on the sheet before transferring to a wire rack to cool completely