

- These cranberry white chocolate chip cookies are tender and delicious, and a fun combination of sweet and tart. They're perfectly festive for the holidays, but also great for throughout the year. Hi, I'm Lindsay from Life, Love and Sugar, and today we're making cranberry white chocolate chip cookies. All right, so the first thing we're gonna do is combine our dry ingredients. We've got our all-purpose flour, some baking soda, and salt, and we'll mix those together. Now, we'll do our wet ingredients. So we've got our room temperature butter, light brown sugar, and our regular granulated sugar. Pop this in our mixer and cream them together for a few minutes until they're light in color and fluffy in texture. You're looking for this sugar butter mixture to go from kinda this darker color, where they haven't really kinda come together yet, to this light and fluffy texture here. So it's light in color, much more fluffy in texture. That's when you know it's fully creamed and ready to go. All right, so now we can add our egg. All right, now we will add our egg yolk and vanilla extract. Okay, so once that's all well-combined, we can add our dry ingredients. And finally, one teaspoon of milk. All right, now from here, we can use our spatula to help everything come together, and then we can add our dried cranberries and our white chocolate chips. I do recommend that you chill this cookie dough before you bake the cookies, for at least two to three hours, or even overnight. The longer they sit, kinda the more tender they get. So I actually like to scoop them out into balls, put them on a plate, and then refrigerate them that way so that they're all kind of ready to be baked later. So this is a two-tablespoon-sized cookie scoop, and then kind of as I go, I'll roll them into balls. All right, so when you're done scooping all your cookie dough balls and rolling them, you can cover them with some clear wrap and pop them in the fridge to chill. All right, so after your cookies have had a chance to chill, now we can start baking them, about eight to 10 minutes, and just keep going until you've made your way through all the cookie dough. All right, so after your cookies come out of the oven, sometimes they don't really spread perfectly round. You may have a cranberry or a white chocolate chip in the way, so they're a little funky. You can always grab a spoon and kinda push them back in and shape them the way you want them. Then let them cool for a few minutes, transfer them over to your cooling racks, and you're ready to go. You've got cranberry white chocolate chip cookies for days. They're delicious, perfect for your holiday cookie tray. I know you're gonna love them. For the full recipe, head over to lifeloveandsugar.com.