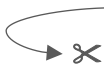


Happy Holidays from ePublishingPartners, Inc.  
From our table to yours!

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## White Chocolate Cranberry Cookies



### Ingredients

1 cup brandy (enough to surround the cranberries)	1/2 tsp vanilla extract
1 cup dried cranberries	1 tsp baking soda
1 cup (2 sticks) butter, room temperature	1 tsp salt
3/4 cup granulated sugar	2 1/4 cups all-purpose flour
3/4 cup lightly packed brown sugar	1 cup white chocolate chips
2 eggs, room temperature	

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### Directions

1. Preheat oven to 375°. Put the cranberries in a wide and shallow bowl. Add enough brandy to surround the cranberries. Cover and set aside for 1 hour. Strain out the plumped cranberries, reserving the remaining brandy.
2. In the meantime, beat the butter until light and fluffy. Add the sugars and beat again until light, fluffy, and well-incorporated.
3. Add the eggs, vanilla extract, and 1 1/4 tsp of the brandy from the cranberries. (Do as you will with the remaining brandy.) Beat until light and fluffy. Scrape the sides of the bowl midway through to ensure even mixing.
4. Whisk together the flour, baking soda, and salt; add to the mixture a bit at a time, beating until just mixed. Fold in the brandy-soaked cranberries and chocolate chips. Let chill for 15 minutes in the fridge.
5. Line a baking sheet with parchment paper and place rounded spoonfuls of dough on the sheet. Bake for 10 to 12 minutes or \*just\* until golden brown.
6. Let cool for a minute, then transfer to a wire rack to cool completely.

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