



# White Chocolate & Cranberry Cookies

## (6 large cookies)

### *Ingredients:*

100g soft butter

40g light brown sugar

60g caster sugar

125g plain flour

25g porridge oats

25g white chocolate chips \*

25g dried cranberries \*

Salt

\*Use whatever mixture of chocolate, nuts, dried fruits you want.

### *Method:*

Put the soft butter, light brown sugar and caster sugar into a bowl.

Mix together with a whisk until pale and creamy.

Add the plain flour, porridge oats and a pinch of salt.

Mix together with a spatula or a spoon until all the flour is combined.

The mixture will look quite dry – that's fine.

Add the white chocolate chips and dried cranberries (or your choice of flavouring) to the bowl, and stir.

The dough should stick together when pressed into a ball shape.



If it's too dry, add a spoon of water and mix until it sticks together.

Put a sheet of cling film out on the work surface.

Pour the mix on top and squash together to form a sausage shape.

Wrap the dough in the clingfilm.

Place in the fridge for 1 hour, or freeze for 20 mins.

Preheat the oven to 160C.

Line a baking tray.

Cut into slices and place on the lined tray, leaving a gap between each cookie.

Bake in the oven for 15 mins.

Enjoy!

**WARNING...** these are sooooo addictive!

NOTE – These will keep in the fridge for a week, and you can then bake a few whenever you want them.