

Cranberry White Chocolate Christmas Cookies



What you'll need:

½ cup (one stick) butter, softened
1 teaspoon vanilla extract
1 egg

Preheat oven to 350°.

Line a cookie sheet with parchment paper or a silicone baking mat.

In a mixing bowl, stir together the contents of the jar.

In a separate bowl, add the softened butter, vanilla, and egg. Cream together with a whisk or hand beater until well mixed and fluffy.

Add the creamed mixture to the flour mixture and gently stir together until everything is well mixed (you might need to use your hands to mix all the yumminess together!).

Drop the dough by rounded tablespoons onto the prepared cookie sheet 2 inches apart. Bake for 8-10 minutes or just until the edges begin to turn golden. Let the cookies cool for a couple of minutes on the baking sheet before removing them to finish cooling on a wire rack. Store in an airtight container for up to one week (but they won't last that long!)

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