

PREP 15 min

COOK 10-12 min

SERVES 18 cookies

Christmas Cookies

INGREDIENTS

125g Pure Valley Dairy unsalted butter, softened

½ cup White Mill caster sugar

½ cup White Mill brown sugar

1 Lodge Farms egg

1 tsp White Mill vanilla extract

1¾ cups White Mill plain flour

½ tsp White Mill bicarbonate soda

½ tsp Stonemill ground cinnamon

½ cup Choceur white chocolate baking bits

½ cup Sweet Vine dried cranberries, roughly chopped

DIRECTIONS

1. Beat the butter, caster sugar and brown sugar in a large bowl until pale and creamy.
2. Add the egg and vanilla extract and beat until combined.
3. Add the flour, bicarbonate soda and cinnamon. Mix until a soft cookie dough forms.
4. Fold through the white chocolate baking bits and dried cranberries.
5. Refrigerate the dough for 20 minutes.
6. Preheat oven to 180°C, or 160°C fan-forced. Line 2 baking trays with baking paper.
7. Roll heaped tablespoonfuls of dough, approximately 40–45 g each, into balls and arrange on the prepared trays, leaving approximately 5 cm between each. Flatten slightly.
8. Bake for 10–12 minutes, or until lightly golden around the edges.
9. Cool on the trays for 5 minutes before transferring to a wire rack.

ALDI

Good Different

Tip Reserve a few white chocolate bits and dried cranberries to press into the tops of the cookies before baking for a more festive finish.