



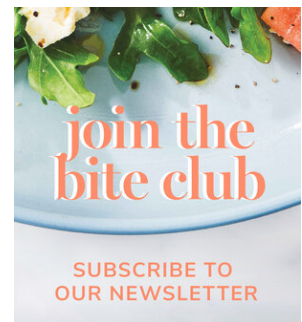
chunky white chocolate cranberry cookies

"Bite Me" began with this recipe after I bought a cranberry and white chocolate cookie from a local bakery years ago. I ate it, bought a dozen more, drove directly to Lisa's house and thrust the package at her. "Make these," I insisted. She sniffed them, did her little rabbit nibbles, closed her eyes, inhaled and said, "No prob." She made them. And then she created an irresistible cookie that far surpassed any we have ever eaten.

MAKES: 16 BIG COOKIES



julie albert & lisa gnat



ingredients

- 1/2 cup butter, softened
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 1/2 cups flour
- 1/2 tsp baking soda
- 1/4 tsp kosher salt
- 1 1/2 cups white chocolate, cut into chunks
- 1 cup dried cranberries or dried cherries

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directions

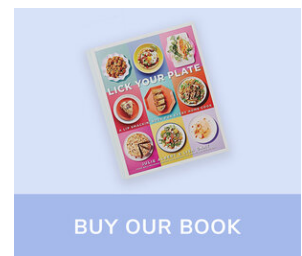
- 1.** Preheat oven to 350°F. Line a baking sheet with parchment paper.
- 2.** In an electric mixer, cream butter, sugar and brown sugar together on medium speed. Add the egg and vanilla, beating until fluffy.
- 3.** On low speed, add the flour, baking soda, salt, white chocolate and cranberries, mixing just until the flour disappears. Do not overmix.
- 4.** Drop heaping tablespoons of batter on prepared baking sheet. Bake 10-12 minutes, just until the edges begin to brown. Cool cookies on a wire rack.

"Oh, hey William. I thought I smelled cookies wafting from the ovens from the little elves who live in your hair."

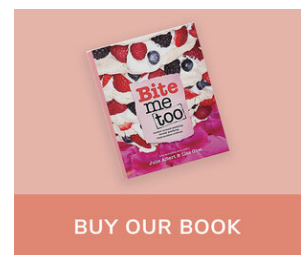
— SUE SYLVESTER, 'GLEE'



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