

WHITE CHOCOLATE CRANBERRY COOKIES

Ingredients:

8 oz	Unsalted Butter	1 large	Egg
10 oz	AP Flour	1 large	Egg yolk
½ tsp	Baking Soda	2 tsp	Vanilla
½ tsp	Salt	3.6 oz	Vancouver White Chocolate, Chopped
7 oz	Dark Brown Sugar	3.6 oz	Dried Cranberries

Directions

1. Preheat oven to 350°F
2. Line three sheet trays with parchment, set aside
3. In a medium saucepan over medium heat, brown the butter. Once brown, transfer from the pan to a large bowl. Allow the butter to cool somewhat.
4. Whisk together the flour, soda, and salt in a small bowl.
5. Add the brown sugar to the warm browned butter and mix thoroughly with a whisk, careful not to incorporate air.
6. Whisk in the egg and yolk, making sure to fully emulsify. Add vanilla.
7. Carefully fold the dry ingredients into the wet in three additions.
8. Add in the Vancouver White Chocolate and cranberries and fold to combine.
9. Scoop onto the parchment lined baking sheets and bake in the preheated oven until set and beginning to brown on the edges, about 14 minutes.

Yield: about 36, 1 oz cookies



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