

### **Cranberry & White Chocolate Cookies**

Sunflower oil, for greasing  
85 g butter, softened  
40 g light soft brown sugar  
40 g caster sugar  
1 large egg, beaten  
½ teaspoon vanilla extract  
175 g self-raising flour  
100 g white chocolate chips or chunks  
100 g sweetened dried cranberries  
115 g icing sugar  
1 tablespoon hot water  
A few drops of pink or red food colouring  
Pink or white sugar sprinkles, to decorate

Preheat oven to 180°C/fan 160°C/Gas 4. Spray two Rectangle Stones with sunflower oil using Kitchen Spritzer; set aside. In Classic Batter Bowl, beat softened butter, brown sugar and caster sugar together until light and creamy using Bamboo Spoon. Add egg and vanilla extract; beat well. Gently fold in flour until well combined; fold in white chocolate chips and dried cranberries. Using Large Scoop, drop scant scoops of mixture slightly apart (cookies will spread a little during baking) onto prepared baking stones (to make about 7 cookies on each baking stone). Flatten scoops slightly with the heel of your hand. Bake 15–20 minutes or until light golden brown (swap position of baking stones in oven after 12–15 minutes to ensure even baking, if desired).

*Do not overbake cookies* (cold baked cookies will be crunchy on outside and chewy underneath). Remove from oven; cool 2 minutes on baking stones. Using Mini-Serving Spatula, remove cookies to Stackable Cooling Rack; let cool.

Meanwhile, make pink icing. Put icing sugar in Stainless 2-Litre Mixing Bowl; stir in hot water, then beat with Small Bamboo Spoon to make a smooth glacé icing. Stir in a few drops of food colouring.

Cover until ready to use.

Drizzle pink icing decoratively over top of cookies or spread icing over cookies using Pink Zebra Ceramic Spreader; sprinkle with pink or white sugar sprinkles. (Work quickly when drizzling/spreading icing and decorate each cookie with sugar sprinkles as you go, as the icing sets very quickly.) Arrange decorated cookies on Adjustable Tiered Tower; serve. Makes about 14 cookies

Nutrients per cookie: Energy 871kJ/207kcal;  
Protein 2.3g; Carbohydrate 34.2g; Sugars 24.8g;  
Fat 7.8g; Saturated Fat 4.6g; Fibre 0.5g; Salt 0.3g

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