

**Cranberry and Coconut Snowballs**

250g salted butter – softened

100g golden caster sugar

Seeds of half a vanilla pod or 1sp vanilla extract

250g plain flour

125g cornflour

75g dried cranberries

200g white chocolate – melted

100g dessicated coconut

1. In large batter bowl use a bamboo spoon to cream together the butter and sugar until smooth and creamy, add vanilla
2. A little at a time sift in the flour and cornflour and mix until all combined, add the cranberries with the last flour addition
3. Using small scoop to create identical portions, take a scoop of mixture and roll it in your hands to a small ball (approx the size of a cherry tomato). In an ideal world leave these to rest for half an hour at this stage in the fridge (they also freeze perfectly at this stage)
4. Put the snowballs on rectangle stone and bake 170 degrees for 20 mins or until golden
5. Remove to stackable cooling rack and leave to cool
6. Meanwhile melt white chocolate in small micro-cooker and once melted transfer to decorator bottles. When the snowballs are cool enough then top with white chocolate and sprinkle coconut on top to decorate. It is also possible to double the quantities of coconut and chocolate and dip them in entirely and roll in coconut all over