

Homemade Cranberry Cookies

Quick & Easy recipe for Christmasy cookies

Type	Servings	Prep Time	Cook Time	Difficulty
Desserts	15 pieces	10 mins	15 mins / oven	easy

Ingredients:

- 140 grams whole purpose flour;
- 100 grams powdered sugar;
- 100 grams butter (*at room temperature*);
- 100 grams dried cranberries;
- 2 eggs (*at room temperature*);
- 5 ml vanilla extract;
- a pinch of salt.

Notes & Tricks

! make sure that your butter & eggs are at room temperature; the soft butter will mix easier, while at-room-temperature eggs will help the mixture not to separate;

! replace the cranberries with any other dried fruit that you like;

! double or triple the quantities if you want more cookies;

Method:

1. First thing you got to do is to mix a bit your butter until it gets nice and soft. Add the powdered sugar and mix them both until they get a cream-like consistency. Add the vanilla extract as well.
2. Add the eggs, one of a time & mix until they are well incorporated. If they eggs are too cold, your mixture might separate and your Christmas cookies are doomed. Don't worry if it doesn't look pretty, it will all come together when you'll add the flour.
3. Add the flour and salt and mix well until combined. You will end up with a very soft, sticky dough.
4. Add the dried cranberries (or any other dried fruit you like) and mix them with the rest of the mixture until well combined.
5. Scoop small amounts of mixture into a backing pan. Be careful and leave some space between the cookies because they do spread quite a lot while baking.
6. Bake them for 10-15 mins at medium temperature, or until they get golden brown around the edges.