

Cranberry Orange Drop Cookies

1/4 cup butter, softened
1/2 cup sugar
1/2 cup brown sugar
1 egg
3 Tablespoons orange juice
1/2 teaspoon orange extract
1 teaspoon grated orange zest
1 1/2 cup flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda

Preheat oven to 375 degrees.
Line cookie sheets with parchment paper.
Cream together butter and sugars.
Stir in egg, OJ, extract and zest.

1/2 cup dried cranberries 1/4 cup white chocolate chips

Add flour, baking powder, baking soda and stir just until the flour disappears.

Add cranberries and chocolate chips and stir until evenly distributed.

Drop by rounded teaspoon onto parchment paper a few inches apart.

Bake 8-10 minutes.

Cool completely before serving or storing.

THE CULINARY PLAYGROUND

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