Katie's White Chocolate Cranberry Cookies.

What You Need

3/4 Cup unsalted butter (room temperature)
3/4 Cup sugar
1/2 Cup brown sugar (packed)
2 tsp. Maple syrup (pancake syrup)
1 Egg
2 Cups all-purpose flour
1 tsp. Baking powder
1/2 tsp. salt (optional)
1 Cup white chocolate chips
1 1/2 Cups fresh cranberries (chopped)*
Baking sheet
Parchment paper
2 Mixing bowls (1 large one medium or 2 large)
Electric mixer
Whisk
Spatula (or large spoon)
Small melon baller or small cookie scoop (optional)
Wire cooling rack*

Before You Start

Preheat the oven to 350° F and line baking sheets with parchment paper.

Let's make It!

In a large mixing bowl, mix butter and sugars (medium high speed) until light and fluffy. Add the egg and syrup, continue mixing until well combined.
In a medium bowl, whisk together flour, baking powder and salt. Slowly add to the dry ingredients until well uncombined.

Using a spatula or large spoon, fold in the cranberries and chocolate chips. Using your melon baller or a spoon, scoop dough and shape into balls about 1-inch round and place about 2 inches apart on your parchment lined baking sheet.
Bake 12-15 minutes or until golden brown at the edges, keep an eye on them because they can go from golden to brown in quickly. (smile) Cool for 5 minutes on the baking sheet then transfer to wire rack to cool completely.

> ***Katies Tid Bits*** substitute 1 cup dried cranberries instead of fresh. You can also use frozen cranberries. Just thaw and dry.
> Prepare your favorite classic cookie dough (or a simple shortbread recipe). Mix in white chocolate chips and cranberries or Cranraisins. Dried berries will plump up if you put them in a in a little hot water for 10 minutes (pat dry).
> Chopsticks: Use chopsticks or canning rings to create a grid-like surface for cooling cookies.