

Winning Cranberry Chip Cookies

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Chock-full of cranberries, chocolate chips and nuts, these cookies are fun to eat. They offer a change of pace from traditional Christmas cookies...but don't wait until December to make them. My family requests them all year-round.



TOTAL TIME: Prep : 10 min. Bake: 15 min./batch

YIELD: about 6 dozen.

Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2-1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1-1/2 cups semisweet chocolate chips
- 1-1/2 cups dried cranberries
- 3/4 cup chopped pecans
- 1/2 cup English toffee bits or almond brickle chips, optional

Directions

1. In a large bowl, cream butter and sugar. Add eggs and vanilla; mix well. Combine the flour, baking powder and salt; gradually add to the creamed mixture and mix well. Stir in chocolate chips, cranberries, pecans and toffee bits if desired (dough will be stiff).
2. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets . Flatten slightly. Bake at 350° for 11-14 minutes or until set and edges are lightly browned. Cool for 2 minutes before removing to wire racks.

