

CRANBERRY PECAN COOKIES

1 cup of softened butter
¼ cup white sugar
¾ cup brown sugar
2 eggs
1 tsp. baking soda
½ tsp. salt
2 1/2 cups white flour
1 cup chopped pecans
2/3 cup white baking chips
2/3 cup dried cranberries
1 teaspoon vanilla extract



Directions:

Preheat oven to 350°. In the Bosch Universal bowl equipped with the whips, cream butter and sugars for 3 min. Start on speed one and then increase to speed 3 (I like to add about ½ the butter at first and then as it starts to get creamy add the remaining butter). Add in the eggs and mix another minute. Change to the Cookie paddles and add the dry ingredients and mix on speed one until flour is mixed in. Add in pecans, chips, cranberries and vanilla. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets.

Bake until lightly browned, 10-12 minutes. Cool 2 minutes before removing from pans to wire racks. Store in an airtight container.