

cranberry chocolate chunk cookies

INGREDIENTS

2 ½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
¾ cup unsalted butter, cut into cubes and softened
¾ cup packed dark brown sugar
3 Tablespoons light corn syrup
2 large eggs
2 teaspoons vanilla extract
1 cup dried cranberries
1 cup semi-sweet chocolate chunks (or 8 ounces baker's chocolate chopped into bite sized chunks)

MAKES ABOUT 3 DOZEN COOKIES

DIRECTIONS

1. (Optional) Soak cranberries in boiling water for 10-30 minutes to make them more plump and soft.
2. In a bowl, combine flour, baking soda, and salt. Set aside.
3. In the bowl of an electric mixer, beat butter, dark brown sugar, granulated sugar, and corn syrup on medium speed until just creamy. Beat in the eggs and vanilla until blended.
4. Reduce speed to low and slowly add flour mixture in batches making sure each amount is mixed in before adding more.
5. Fold in two thirds of both the cranberries and chocolate chunks with a silicone spatula or wooden spoon. Reserve the other one third of each for pressing into the tops of cookies after baking.
6. Wrap the dough in plastic wrap and refrigerate for at least one hour to overnight.
7. When you're ready to bake your cookies, preheat the oven to 375°.
8. Drop dough by rounded tablespoons with a cookie scoop onto a parchment lined baking sheet, two inches apart. Keep remaining dough in the refrigerator until ready to use.
9. Bake cookies for 10 minutes or until golden brown.
10. Immediately after removing cookie sheet from oven, press some of the remaining cranberries and chocolate chunks into the tops of the cookies. Then transfer cookies to a wire rack to cool completely. Repeat the above steps with your remaining dough.

Store cookies in an airtight container for up to one week or in the freezer for up to one month.