

CRANBERRY WHITE CHOCOLATE CHUNK COOKIES

Ingredients

1 cup unsweetened chocolate chunks	1 Tbsp + 1 tsp pure vanilla extract
1 1/2 cups semisweet chocolate chips	1 1/2 cups granulated sugar
3/4 cup (1 1/2 sticks) unsalted butter	4 tsp instant espresso powder
1/2 cup all-purpose flour	1 1/2 cups white chocolate chips
1/2 tsp baking powder	1 cup coarsely chopped pecans, lightly toasted
1 tsp salt	1 cup dried cranberries
4 eggs	

Directions

1. Preheat the oven to 325 degrees. Line two baking sheets with parchment paper.
2. Place the unsweetened chocolate, chocolate chips, and butter in a heatproof bowl and set over a saucepan of gently simmering water. Stir occasionally, until the chocolate and butter have melted. Remove from the heat and stir to be sure all the chocolate has melted and the mixture is smooth. (Alternatively, microwave in 30-second increments, stirring well after each.)
3. In a small bowl, whisk together the flour, baking powder, and salt. Set aside.
4. In a stand mixer with the whisk, beat the eggs, vanilla, sugar, and espresso powder on medium speed until very light in color, about 4 minutes.

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Directions, cont.

5. Add the melted chocolate/butter mixture and mix on low speed until just combined, about 30 seconds. Scrape down the sides and bottom of the bowl.
6. Remove the bowl from the mixer. Using a rubber spatula, fold in the flour mixture. Gently fold in the white chocolate chips, pecans, and dried cranberries.
7. Using a #20 scoop or a 1/4-cup dry measuring cup, or for small cookies use a #40 (1-ounce) cookie scoop to scoop the batter onto the prepared baking sheets 2 inches apart.
8. Transfer two pans to the oven and bake for 24 to 26 minutes for large cookies and 15 to 16 minutes for small ones, rotating top to bottom, front to back halfway through the baking time. The cookies will have a beautiful sheen and a cracked surface.
9. Let the cookies cool completely on the pan before placing on the cooling rack. Store in an airtight container.

***Tip: the chocolate mixture must be warm and pourable but not hot when added to the egg mixture. The batter must be scooped and baked right away.**

Makes 15 large or 30 small cookies

Source: *The Magnolia Bakery Handbook* (Lloyd)