**White Chocolate Macadamia Cranberry Dreams**

**Makes about 12-18 cookies**

250 mL sifted all-purpose flour 1 med egg, slightly beaten

1½ mL baking soda 5 mL vanilla

1 mL salt 80 mL vanilla baking chips

60 mL white sugar 80 mL chopped macadamia nuts

80 mL packed light brown sugar 80 mL dried cranberries

80 mL butter, softened

**DAY 1:**

1. In a medium bowl, set aside flour, baking soda and salt.
2. In a larger bowl, cream together white sugar, light brown sugar and butter (do not use shortening). Add slightly beaten eggs and vanilla. Mix to combine.
3. Add flour mixture and stir until just combined.
4. Using a wooden spoon, stir in vanilla chips, macadamia nuts and dried cranberries.
5. Roll dough into a roll/log about 5 cm/2” in diameter. Wrap carefully in double layers of plastic wrap and label with block and unit #.
6. Chill or freeze dough. If freezing, thaw at least ½ hour before proceeding.

**\*\* Note:** If making at home, dough may be portioned and baked after one hour.

**DAY 2:**

1. Preheat oven to 350ºF (175ºC).
2. Unwrap dough and slice evenly into 2½ cm/1” slices. Cut each slice into quarters and place on ungreased baking sheet, point up.
3. Bake for 10-12 minutes or until just set and beginning to turn a light golden brown around the edges.
4. Remove from oven and allow them to cool on pan. Cookies will be very soft until they cool and they will sink slightly on cooling. Transfer to a paper towel-covered wire rack to cool completely.



Adapted from recipe #10511 at Allrecipes.com

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