

Cranberry Drop Cookies

Better Homes & Gardens

Ingredients:

- 1/2 cup shortening
- 1/2 cup butter, softened
- 1 1/2 cups packed brown sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 2 1/2 cups all-purpose flour
- 1 1/2 cups dried cranberries
- 4 ounces white baking chocolate, chopped
- 4 ounces sweet baking chocolate or semisweet baking chocolate, chopped

Directions:

Preheat oven to 375 degrees. Beat shortening and butter in an extra-large bowl with an electric mixer on medium-high speed for 30 seconds. Add brown sugar, baking soda, and salt. Beat until well combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much flour as you can with the mixer. Stir in any remaining flour. Stir in cranberries, white chocolate, and sweet chocolate.

Drop dough by rounded teaspoons 2 inches apart onto ungreased cookie sheets. Bake for 8 to 10 minutes or until tops are lightly browned. Cool on cookie sheets on wire racks for 1 minute. Transfer cookies to wire racks and cool completely. Makes 54.