

White Chocolate Cranberry Walnut Cookies

You will need:

1/2 cup butter, room temperature
1 teaspoon vanilla
1 egg

Preheat oven to 350 degrees. Line a cookie sheet with parchment paper. In a large bowl, beat together butter until light and fluffy. Add egg and vanilla. Beat until blended. Add the contents of the jar to the bowl. Stir, pressing the batter together, to combine. The mixture will be thick. Use a cookie scoop to drop cookies on to baking sheet. Bake for 10 to 12 minutes or until the cookies begin to brown on the edges. Remove from oven and allow to rest on cookie sheet for 5 minutes before transferring cookies to a wire rack to cool completely. Store in an airtight container for up to 1 week.

Makes about 20 cookies.

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