

White Chocolate Cranberry Pistachio Cookies by Lynn's Recipes



Lynn demonstrates how to make White Chocolate Cranberry Pistachio Cookies that would be perfect for the Holidays. These are full of good ingredients. Makes about 2-1/2 dozen cookies.

I filmed this video on my iPhone. My husband usually films all of my videos, but I wanted to share this recipe with you. I took them to a Holiday neighborhood cookies exchange the day I made them and he was working and couldn't film.

- ½ cup butter, softened
- ½ cup packed brown sugar
- ½ cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1-1/2 cup all purpose flour
- ½ teaspoon baking soda
- 1 cup white chocolate chips
- ½ cup pistachio nuts, shelled
- 1 cup dried cranberries

Note: add ¼ teaspoon salt, if your nuts are not salted

Preheat oven to 375°. Grease a cookie sheet or line with parchment paper and set aside.

In a large mixing bowl, combine the butter and sugars. Using an electric mixer, cream the butter and sugars until fluffy for about 3-5 minutes.

Beat in the egg and vanilla extract.

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In a separate bowl, combine the flour and baking soda. Using a wooden spoon, carefully stir the flour mixture into the butter mixture, just until combined. Stir in the white chocolate chips, dried cranberries and pistachio nuts.

Drop heaping spoonfuls onto the cookie sheet.

Bake the cookies for 8-10 minutes (it took mine about 11 minutes) or until they just begin to turn golden around the edges. Allow to cool for 2 minutes on the cookie sheet before transferring them to a wire rack to cool completely.

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Lynn's Recipes | October 2016
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