



CHOCOLATE CRANBERRY COOKIES

Yield: 28 pieces

Serving Size: 1 pc. (27.14g)

Ingredients:

1/2 cup	Butter, softened
1/2 cup & 1 tbsp.	PEOTRACO SUGARLYTE
1 pc	Egg
1 tsp.	Vanilla extract
1 cup	All-purpose flour
1/2 cup	PEOTRACO BAKER'S MATE
	COCOA POWDER
	Salt
1/4 tsp.	PEOTRACO PURE BAKING SODA
1/2 tsp.	White Chocolate Chips
1/2 cup	Dried Cranberries
1 cup	

Procedure:

1. Preheat the oven at 325°F
2. Grease baking sheet with butter.
3. Cream butter and sugarlyte until light add fluffy.
4. add in the egg and vanilla extract.
5. Sift the dry ingredients: All-purpose flour, Baker's Mate Cocoa Powder, Salt and Peotracco Pure Baking Soda.
6. Fold in the dried cranberries and chocolate chip (both dark and white).
7. Scoop cookie mixture and press flat lightly. Decorate with chocolate chips and cranberries.
8. Bake at 325°F for about 12 to 15 minutes.

