

# Christmas Spice and Cranberry Cookies

## Ingredients

- 60g unsalted butter
- 120g light brown sugar
- 1 egg
- 20g raisins
- 20g dried cranberries
- 130g plain flour



## Method

1. Pre heat oven to 190°C or gas 5
2. Cream together the butter and sugar.
3. Beat the egg, then gradually add to the mixture
4. Add flour raisins and cranberries to the mixture.
5. Roll into small balls, put on greased baking trays and flatten lightly with your fingers. Bake for 10-15 minutes.
6. Bake for 20 minutes
7. When cooked remove from the oven, place on cooling rack until cold