

# Cranberry and chocolate chip cookies

## Equipment

Weighing scales

Wooden spoon

Plastic mixing bowl

Tablespoon

Measuring jug

Baking tray

Tin plate

## Ingredients

40 g caster sugar

20 g light brown sugar

80g unsalted butter

1 egg yolk

100g self-raising flour

$\frac{1}{2}$  teaspoon vanilla essence

50g choc chips

Handful of cranberries

## Method

1. Light oven gas 5 or 180c
2. Cream egg yolk, butter and sugar together in the bowl.
3. Add vanilla essence
4. Combine flour and half choc chips and cranberries to form a soft dough.
5. Roll one tablespoon of mixture into a ball. (Makes 6)
6. Place on baking tray flatten gently with 3 fingers
7. Add remaining chocolate chip and cranberries on top of balls firmly
8. Bake for 15mins or until golden brown
9. Transfer to cooling rack to cool.