

A Recipe From *tikkido*

Cranberry Walnut Cookies

<https://tikkido.com/blog/cranberry-walnut-cookies>

Ingredients:

- 1 cup butter, softened (that's 2 sticks, or 226 grams)
- 3/4 cup firmly packed brown sugar
- 1/2 cup sugar
- 1 large egg
- 2 teaspoons vanilla
- 2 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped walnuts

Instructions:

1. Preheat the oven to 350 degrees Fahrenheit (convection) or 375 degrees Fahrenheit (conventional).
2. Cream the softened butter, white sugar, and light brown sugar together. Add the egg and vanilla extract and beat well to combine.
3. Combine the dry ingredients (except for the dried cranberries and walnuts), and add the dry mixture to the wet ingredients and mix just until a thick cookie dough forms.
4. Add the cranberries and walnuts and mix to distribute them evenly through the cookie dough.
5. Use a cookie scoop to spoon out the cookie dough on a parchment paper lined baking sheet.
6. Bake for 9-11 minutes. Let cool on a wire rack.

