

White Chocolate and Dried Cranberry Cookies

Makes 30–40

These are so yummy — and I feel that they are a tiny bit healthy too! They keep perfectly for 4 or 5 days, and they freeze too.

150 g (5 oz) butter
150 g (5 oz) plain flour
1/2 tsp bread soda
50 g (2 oz) ground almonds
50 g (2 oz) porridge oats
50 g (2 oz) dried cranberries, or raisins, sultanas, currants
50 g (2 oz) soft brown sugar and 50 g (2 oz) caster sugar OR 100g (4 oz) demerara sugar
100 g (4 oz) white chocolate, cut into chunks
1 large egg yolk, or 2 small ones

Preheat the oven to 180°C/350°F/gas 4. Melt the butter, and allow to cool. Sieve the flour and the bread soda into a bowl. Add the ground almonds, oats, dried fruit, sugar, and the chocolate chips, and mix up. Mix the cool melted butter with the egg yolk, and pour into the dry ingredients, stirring to combine. With your hands, form into walnut-sized balls and arrange slightly apart from each other on 2 baking trays.

Gently flatten the biscuits slightly, and place in the preheated oven for 8–10 minutes, or until golden. Allow to cool a little on the trays before transferring them to a wire rack.