



SKYE BLUE

Kitchens

Chocolate Chip, Cranberry & Pistachio Cookies

Preheat oven to 180°C/350°F/Gas 4. Line 2 trays with baking paper.

What you need:

- 1 bag of Chocolate Chip Mix
- 2 eggs
- 1-2TBS soft brown sugar
- 1-2TBS caster sugar
- 200g butter, cubed (note 1)
- Finely chopped zest of 1 orange
- ¼-1/2 tsp of cinnamon
- 1/3 cup finely chopped cranberries
- 1/4 cup finely chopped pistachios



To Make:

In a large bowl cream the butter and both sugars together until combined. Add the eggs and mix well. Add Chocolate Chip mix into the bowl together with the chopped cranberries, orange zest, cinnamon and pistachios. Using a large metal spoon, mix well together. Roll a heaped teaspoon of dough (30g) into a ball, place on tray. Flatten well with fingertips or a fork. Repeat until the dough is used up. Place in the fridge for at least 1-2 hours (longer is better). Remove from the fridge then bake in the oven for 8-10 minutes, swap trays around then bake for a further 8 minutes or until golden (ovens will vary). Remove from the oven, cool for 5 minutes before transferring the cookies to a cooling tray. When cold store in an airtight container. Eat within 2-3 days. Makes 24 approx.

Note:

1. For dairy free use Olivani instead of butter.

Tip: These cookies freeze very well and can even be eaten straight from the freezer.