



Chocolate Chip, Cranberry & Pistachio Cookies

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

What you need:

- 1 quantity of Chocolate Chip base mix (see below)
- 2 eggs @ room temperature
- 1-2TBS soft brown sugar
- 1-2TBS caster sugar
- 200g butter, cubed (note 1)
- Finely chopped zest of 1 orange
- ¼- ½ level tsp of ground cinnamon
- ¼ cup finely chopped cranberries
- ¼ cup finely chopped pistachios

To Make:

In a container with lid, measure one quantity of the chocolate chip base mix together with the cinnamon, pistachios and cranberries. Secure the lid, give it a good shake then set aside. In another large bowl cream the butter, zest and both sugars together until combined. Next add the eggs one at a time, mixing well after each one. Add the dry ingredients. 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 hour (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 nondairy spread of choice.

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

Chocolate Chip Base Mix:

- 120g white rice flour
- 100g cornflour (maize)
- 30g ground almonds
- 30g instant fine polenta
- 1 level tsp guar gum
- 1 level tsp baking powder
- 170g gf chocolate chip