



East West Bake Cooking Show

WHITE CHOCOLATE & CRANBERRIES COOKIES

Chef Brian Mellor

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Episode 13 – White Chocolate & Cranberry Cookies by Chef Brian Mellor

Makes 4

Ingredients

125 G Butter unsalted 125 G Sugar castor

1 Ea Eggs whole

200 G Flour self raising 1 P Salt table

75 G Chocolate white

50 G Semi - dried cherries

Brush a baking sheet with a little melted butter & line with baking parchment. Cream the butter and sugar together until light and fluffy. Gradually add the beaten egg to the mixture stirring all the time to combine. Sift the flour and salt into the mixture and blend well but don't overwork.

Stir in the white chocolate chunks and cranberries. Then shape into a cylinder in cling film 20cm long and 5cm deep and chill, When ready to bake pre heat the oven to 200C, slice off discs from the cookie dough and bake for 10 minutes until crisp & golden.

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