

Phil's White Chocolate & Cranberry Cookie Tray Bake

Ingredients:

2 ¼	Cups	Plain flour	Plus a little extra for dusting
1	Tsp	Baking soda	
1	Tsp	Salt	
¾	Cup	Granulated sugar	
¾	Cup	Soft brown sugar	
1	Cup	Baking block	Margarine or butter also works
1	Tsp	Vanilla extract	
2		Eggs	
2	Cups	White chocolate chips	Or your choice of chocolate, nuts, seeds, sweets or dried fruit
1	Cup	Dried cranberries	

This recipe calls for white chocolate chips and dried cranberries, but get creative with your add-ins based on your taste and store cupboard.

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Preparation:

*Makes 4 dozen
bite sized pieces*

1. Prep your ingredients.
2. Pre-heat the oven to 190C / 350F and butter your 10x15" jelly roll baking tray.
3. Combine flour, baking soda and salt into a bowl and set aside.
4. In another bowl, beat the baking block, granulated sugar, soft brown sugar, and vanilla extract until creamy.
5. Add the eggs and beat together.
6. Combine with the flour mixture.
7. Lightly dust the white chocolate chips and dried cranberries with flour, add to the mixture and combine.
8. Spread the mixture evenly in the baking tray.
9. Put into the oven for 20-25 minutes or until golden brown.
10. Remove from oven and let cool on a wire rack for at least 15 minutes before slicing.

*Phil Parker,
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