

## My inspiration and story for Cranberry Joy Cookies -Jean Stewart

The ingredients to make this cookie joyful are dried cranberries, white chocolate, and walnuts. I picked cranberries because they are red, a bright holiday color, and they are grown in Washington, our beautiful green state. White chocolate is another ingredient because it's sweet and different from the usual semi-sweet dark chocolate. Walnuts add nutrition and are festive, too. These cookies are made with 100% Community Loaves cookie mix, and making them is not fussy, so it will encourage bakers to make them even though there's plenty to keep us busy during the holidays. Also made with love.

I decided to make these cookies for Community Loaves because cookies make people happy, they are nourishing, and bring the "feeling of the season" into our lives. Each year I make holiday cookies with my friend Shirley. We made a version of this cookie last year. She gives her cookies in colorful tins as gifts to neighbors. I package my extra cookies up and leave them at random, inspired places. The firehouse, the clinic where I had a blood draw, a homeless person on a street-that feels good.

## CRANBERRY JOY COOKIES

BY Jean Stewart

**Prep Time:** 15 Minutes

**Yield:** 80 cookies (20 grams each)

### Ingredients

1 cup (2 sticks) butter

½ cup white sugar (I used organic)

1 cup brown sugar

2 large eggs

2 teaspoons vanilla

3 cups Community Loaves Energy Cookie Mix

1 teaspoon baking soda

2 cups dried cranberries

1 ½ cups white chocolate chips

1 cup chopped walnuts

More walnuts about 1-1 ½ cups **finely** chopped for rolling cookie balls in.

### Directions

#### Step 1

Beat butter with your mixer, add white sugar, then brown sugar in a large bowl, and mix until creamy. Add eggs, one at a time, then vanilla and beat until it is well incorporated.

#### Step 2

Combine cookie mix and soda in a separate bowl. Stir this into butter mixture until combined. Fold in cranberries, white chocolate chips, and walnuts. Refrigerate dough. As with the energy cookies, this gives the flour time to hydrate.

#### Step 3

Preheat oven to 375\*, prepare baking sheets with parchment or silpat, put chops nuts in a wide, short bowl, set up you scale for portioning. Remove dough from the refrigerator.

#### **Step 4**

Using a cookie scoop or teaspoon, portion dough into 20 gram chunks. I put waxed paper on my scale (to keep dough from sticking) and put 5 - 20 gram portions, one at a time, at once, 20, 40, 60, 80, 100; try not to go over. **Size Matters! If the cookies are too big, they won't fit in the box.** Now pick up portions, 1 at a time and roll between your hands, then put in the finely chopped nuts. Flatten each one, just a little bit, into the nuts, and then place on your prepared baking sheet.

#### **Step 5**

Bake in a preheated oven for 11 to 12 minutes, until just starting to color brown; cookies will still appear slightly doughy.

#### **Step 6**

Remove from the oven and let cool for 10 minutes or so before transferring to wire racks to cool completely.

PS you will en-JOY eating the ones that are a little too big for the cookie box. Small, yummy!