



Pecan Cranberry Cookies



Ingredients

¾ cup	sugar
¾ cup	firmly packed brown sugar
½ cup	room temperature butter
¼ cup + 2 Tbsp	half and half
1 tsp.	vanilla
1 large	egg
3 cups	all-purpose flour
1 tsp.	baking powder
¼ tsp.	baking soda
½ tsp.	cinnamon
1 tsp.	salt
1 cup	dried cranberries
1 cup	coarsely chopped pecans

Directions

Preheat oven to 375°. Spray a cookie sheet with non-stick cooking spray or use a silicone baking mat.

Cream sugar and butter together in a large mixing bowl until smooth and creamy. Add half and half, vanilla, and egg, and beat until creamy.

Mix flour, baking powder, baking soda, cinnamon, and salt together in a separate bowl. Add slowly to wet mixture until beat until combined. Then stir in pecans and cranberries.

Using a medium-sized cookie scoop or roll into 2-inch ball (approximately 1½ Tbsp dough), place on cookie sheet 2 inches apart, then flatten slightly with the palm of your hand.

Bake 10-15 minutes or until slightly golden around the edges. Let rest on pan until cool before transferring to a cooling rack. Dust warm cookies with powdered sugar if desired.

Yield: 14, 4-inch cookies