

cranberry pistachio cookies

Sweet, tart and a little salty, these soft cookies are packed with dried cranberries, crunchy pistachios and creamy white chocolate chips. The red and green colors make them perfect for Christmas.

ingredients

- 1 box vanilla cake mix -13.25 ounces
- ½ cup all purpose flour
- ⅓ cup butter -melted
- 2 large eggs
- ⅓ cup toasted and salted pistachios -chopped
- ⅓ cup dried cranberries -chopped
- ⅓ cup white chocolate chips -optional

yield

- 20 cookies

time

- 35 minutes

june's tip

Make them your own! Swap the cranberries and pistachios for your favorite dried fruit and nuts. Try dried cherries and almonds, dried apricots and pecans, or raisins and walnuts—the base dough makes it easy to create your own combination.

directions

- Preheat the oven to 350°.
- In a medium bowl combine the cake mix and flour. Whisk to combine the dry ingredients.
- Add the melted butter and eggs to the dry ingredients and mix using a hand held or stand mixer until you have a thick dough. Add the chopped pistachios and cranberries, along with the white chocolate chips and mix into the dough until they are evenly distributed.
- Use a medium cookie scoop {or about 1 ½ Tablespoons} to measure out dough and roll into a smooth ball. Place 8 onto a silicone mat {or parchment} lined baking sheet. Bake for 8-10 minutes or until set. Remove from the oven and allow the cookies to cool completely on the baking sheet. Continue until all of the dough is baked.

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