

Kris Kringle Christmas Biscuits

Equipment: Measuring cups and spoons Wooden spoon Large bowl Baking trays Cake rake	Ingredients: 250 g butter, softened 1 cup sugar 2 large eggs 2 teaspoons pure vanilla extract 3 and ½ cups of plain flour 1 teaspoon baking soda ½ teaspoon salt 1 cup white chocolate morsels 1 cup dried cranberries
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What to do:

1. Heat oven to 180°C.
2. Beat butter and sugar in large bowl with mixer until light and fluffy.
3. Blend in eggs and vanilla. Add flour, baking soda and salt; mix well. Stir in white chocolate and cranberries.
4. Drop rounded spoonfuls (about 1 tablespoon) of dough, 3cms apart, onto baking trays.
5. Bake for about 7 minutes. Cool on baking trays for about 2 minutes and remove to wire racks to cool completely.