

Cranberry Chocolate Chunk Cookies



There must have been some magic baking up in the Betty Crocker Kitchens when this recipe was developed, because this deceptively simple cookie is about to steal the show (and your heart). Perfect for bake sales, book clubs, Christmas cookie exchanges and anything in between, this genius recipe will disappear in almost the same short amount of time it takes to make them—maybe even faster. To keep it simple, we started with Betty Crocker’s sugar cookie mix, added a few heaps of dark chocolate chunks, tossed in dried cranberries and for a dazzling finish we sprinkled these confections with coarse sparkling sugar. We could have picked a different dried fruit, but the sweet-tart cranberries balance out the rich dark chocolate so perfectly that we’d say this combination is a match made in flavor heaven. Plus, with just 20 minutes of prep, you can make this always-impressive cookie in almost no time flat!

Ingredients

- **1 pouch (17.5 oz) Betty Crocker™ sugar cookie mix**
- Butter and egg called for on cookie mix pouch for drop cookies
- **1** bag (6 oz) 70% cacao bittersweet chocolate chunks (about 1 1/4 cups)
- **3/4** cup dried cranberries
- **2** teaspoons coarse sparkling white sugar

Steps

- **1** - Heat oven to 375°F.
- **2** - Make dough as directed on pouch for drop cookies. Stir in chocolate chunks and cranberries. Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets. Sprinkle sugar on tops.

- **3** - Bake 10 to 12 minutes or until edges are set. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes. Store in airtight container.

- **Tip 1**

70% cacao bittersweet chocolate chunks give this recipe its premium flavor and texture.

- **Tip 2**

Using a cookie scoop makes quick work of dropping the cookie dough. It also ensures cookies will be the same size and will bake the same length of time. Use a #40 scoop to make 1 1/2-inch balls, using about 2 tablespoons dough each.