



Double Chocolate Cranberry Cookies

Makes 1 dozen

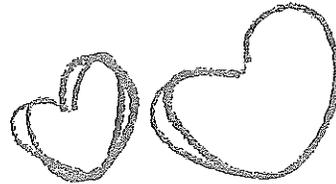
1-1/3 cups all purpose flour
1/3 cup unsweetened cocoa powder
1/2 tsp baking powder
1/2 tsp salt
1 cup butter, softened
1 cup granulated sugar
1/2 cup brown sugar
1 egg
1 tsp vanilla
2 cups semisweet chocolate chunks
3/4 cup dried sweet cranberries

Preheat oven to 350 F. Combine flour, cocoa, baking powder and salt in a small bowl. Set aside. Beat butter and sugars in a large bowl with electric mixer at medium speed until light and fluffy. Beat in egg and vanilla until well blended. Gradually beat in flour mixture on low speed until blended. Stir in chocolate chunks and cranberries. Drop dough with a small ice cream scoop onto ungreased cookie sheet, spacing 3 inches apart. Bake 11-12 minutes or until cookies are set.

Snicker Doodle Cookies

Makes 4 dozen

1 ½ cups sugar
½ cup butter
1 tsp vanilla
2 eggs
2 ¾ cups flour
1 tsp cream of tartar
½ tsp baking soda
¼ tsp salt
2 tbsp sugar
2 tsp cinnamon



Heat oven to 400 F. In a large bowl combine sugar and butter and beat until light and fluffy. Add vanilla and eggs, blend well. Add flour, cream of tartar, baking soda and salt. Mix well. In a small bowl combine 2 tbsp sugar and cinnamon. Using a small ice cream scoop, drop and make a ball and roll into the sugar and cinnamon mixture. Bake for 8~10 minutes or until set. Remove immediately from cookie sheets.

"The kitchen is a great place to come together.
I have had many heartfelt conversations with
children and/or their parents over a cup of tea,
glass of chocolate milk and cookies!"

~Anonymous

- Canuck Place cookbook