

CHOCOLATE CRANBERRY COOKIES

dessert mix

Our **Chocolate Cranberry Cookie** mix is a delightful blend of rich, decadent flavors and festive charm, perfect for any holiday or special occasion. The soft, spiced cookie base, enhanced with a hint of cinnamon, pairs beautifully with tart dried cranberries and indulgent dark chocolate chips, creating a treat that's as comforting as it is indulgent.

This versatile mix invites creativity—add a touch of orange zest for a citrusy twist, swap dark chocolate for white chocolate chips, or sprinkle in a dash of nutmeg for extra warmth. Whether you're baking for a cozy night in or sharing with loved ones, our **Chocolate Cranberry Cookie** mix is the ideal way to spread sweetness and joy with every bite.

INGREDIENTS

- 1 cup dark brown sugar
- 1 1/2 cup flour
- 1/4 teaspoons salt
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/2 cup dried cranberries
- 1/2 cup dark chocolate chips

INSTRUCTIONS

1. Layer the ingredients in order.

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INGREDIENTS

- 1 Simple Jars Chocolate Cranberry Cookies mix
- 1/2 cup butter
- 1 egg

INSTRUCTIONS

1. Preheat the oven to 350°.
2. Mix all ingredients in a large bowl.
3. Drop spoonfuls onto prepared cookie sheets.
4. Bake for 10 minutes, or until golden.