

## Judy Mattera's White-Chocolate Chunk Cookies

*makes about 1 ½ dozen cookies*

### Ingredients:

1 cup (2 sticks) unsalted butter, at room temperature

¾ cup granulated sugar

¾ cup dark brown sugar

1 teaspoon vanilla extract

2 eggs, lightly beaten

1 teaspoon baking soda

1 teaspoon lukewarm water

2 ¼ cups flour

1 teaspoon salt

6 ounces English toffee or Heath-bar bits

12 ounces white chocolate, chopped

½ cup dried cranberries (optional)



1. Set the oven at 350 degrees F. Have on hand 2 baking sheets. Line them with parchment paper.
2. In the bowl of an electric mixer, cream the butter with the granulated and brown sugars. Beat in the vanilla and eggs, a little at a time.
3. In a cup, mix together the baking soda and water. Beat them into the batter. Add the flour and salt and beat just to mix.
4. Remove the bowl from the mixer stand and stir in the toffee or Heath-bar bits and the white chocolate.
5. Drop the batter from the end of a large spoon, allowing several inches between mounds because they spread.

6. Bake the cookies for 10 minutes or until they set. Transfer the parchment paper, with the cookies on it, to a rack to cool.
7. Remove the cookies from the paper when they are firm. Bake the remaining batter in the same way.

*Shared by: Meryl Mandell, RWW Volunteer*