

CHEWY GOJI BERRY & WHITE CHOCOLATE **COOKIES**

Recipe adapted from Simply Recipes, [here](#). Makes about 2 dozen gorgeous cookies that can be filled with anything from chocolate chips to butterscotch ones.

BY: THE SHORTLISTS

1/4 cup brandy (or similar, to soak the berries in)
1/2 - 3/4 cup dried goji berries (or cranberries)
1 cup (two sticks) butter, room temperature
3/4 cup sugar
3/4 cup lightly packed brown sugar
2 eggs, room temperature
1/2 teaspoon vanilla extract
1 teaspoon baking soda
1 teaspoon salt
2 1/4 cups flour
1 cup white chocolate chips
1/3 cup candied orange peeled, chopped (optional)

Put the goji berries in a little bowl and pour in enough brandy so they're surrounded by it, but not drowning.

Preheat oven to 375°F/190°C.

Beat the butter and sugars with an electric beater until light, fluffy and well incorporated. Add the eggs, vanilla extract. Beat well until light and fluffy.

Sift together the flour, baking soda, and salt, then add to the mixture a bit at a time, beating until just mixed.

Use a fork to remove the goji berries from the liquid and put them in the batter. It's okay if a bit of brandy gets added to the batter. Fold them in with the white chocolate chips and candied orange peels.

Line a baking sheet with parchment paper and place rounded spoonfuls down on the sheet. Bake for 10-12 minutes or until just golden brown (do not overbake!). Let cool for a minute, then transfer to a wire rack to cool completely.