

Dark Chocolate Cranberry Nut Cookies



3/4 cup water
3/4 cup dried cranberries
1 cup butter or margarine, softened
1 cup packed brown sugar
2 eggs
1 tablespoon water
2 teaspoons vanilla extract
1 package Yumee Yumee Cookies mix
1/2 cup dark cocoa powder
1 (10 to 12 ounce) package dark chocolate chips
1/2 cup finely chopped pecans

In a microwave safe bowl, heat water for 1 minute in microwave. Remove water from microwave and add cranberries; stir. Allow cranberries to sit for 10 minutes and drain.

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add eggs, water, and vanilla. Mix well.

In a medium bowl, combine Yumee Yumee Cookies mix and cocoa. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Add chocolate chips, rehydrated cranberries, and pecans. Mix on low speed until blended.

Spoon teaspoonfuls of batter onto a parchment lined baking sheet. Place cookies about 2 inches apart.

Bake at 300 degrees for 17 minutes. Immediately remove cookies from baking sheet and cool on a wire rack.

Makes 4 to 5 dozen

Cook's Note: *Electric mixer required.*

Yumee Yumee