

Cran-Orange

Cran-Orange (a riff on Brown Sugar Shortbread)

Cranberry Orange Shortbread Cookies: You will need: Dried Cranberries, Fresh Orange Zest, Almond Extract, Brown Sugar Shortbread Mix. *Each bag contains 2 recipes; directions below for 1 recipe.

Measure about 1/3 C (more/less as desired) dried cranberries. Using a large knife, chop/mince these to a fairly uniform small size. Set aside. Grate the zest of one orange, chop finely, and set this aside as well.

Set aside the brown sugar packet since you will not use it for this recipe. Measure 1/4 C white sugar. Mix 1/4 C white sugar and 1 stick (8 Tbs) unsalted butter until creamy. Add 1/2 tsp almond extract. Add contents of flour packet, along with chopped cranberries and orange zest. Mix until dough pulls together cleanly. (A mixer works well for this recipe)

Now you have three options for shaping cookies: You can divide the dough evenly into small balls, roll in sugar, set on parchment lined cookie sheet and press flat with a glass OR you can roll dough into a log (or two logs, if easier), and if dough is still firm and cool, slice into thin slices,. Lay on parchment lined cookie sheet OR use shortbread molds and press dough into molds. Sprinkle tops with sugar and bake @350 degrees for 10-14 minutes, depending on dough thickness..

Because of the dried cranberries, this dough is a little tough to roll out and make cut-outs, although there is nothing 'wrong' with doing that!

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