

Cranberry Noels

Author: Winner of Martha Stewart Cookie Contest, 2000

In one of Martha's Christmas Cooking special issues, and I found it online



1 cup unsalted butter, room temp
1/2 cup sugar
2 tablespoons milk
1 teaspoon vanilla extract, or rum
1/2 teaspoon salt
2 1/2 cups all-purpose flour
3/4 cup dried cranberries
1/2 cup pecans, chopped
3/4 cup shredded coconut meat, unsweetened

Per Serving (excluding unknown items): 78 Calories; 5g Fat (57.8% calories from fat); 1g Protein; 8g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 23mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.

These are easy cookies and very pretty to serve. The recipe is no longer available at the main pages at marthastewart.com, but found it on a community forum through that website.

<http://forums.marthastewart.com/n/pfx/forum.aspx?sr=y&msg=3109.1&nav=messages&webtag=ms-cooking>

Servings: 48

Preparation Time: 30 minutes

Start to Finish Time: 3 hours

1. In a bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugar on medium speed until light and fluffy, about two minutes. Add milk, vanilla, and salt. Beat until just combined. Gradually add flour, cranberries and pecans. Mix on low speed until fully combined.
2. Divide dough in half and shape each half into 8-inch logs, about two inches in diameter. Roll logs in coconut, pressing lightly to coat the outside of the logs. Wrap logs in plastic wrap and refrigerate until firm, about two hours.
3. Heat oven to 375°. Using a sharp knife, cut logs into 1/4 inch thick slices. Transfer to an ungreased cookie sheet, placing about 1-1.2 inches apart. Bake until the edges are just golden brown, about 12 minutes. Transfer cookies to a rack to cool.