

Cranberry Orange Cookies

Carolyn's
Internet
Cookbook

You could make these any time of year, but they'd be particularly pretty at holiday time.

Author: Adapted from Land O'Lakes Holiday Cookies 2005

food blog: culinary concoctions by peabody



You can try pistachio nuts in place of the macadamia. Do not use pecans as they overpower the delicate flavor. These are crumbly cookies, but very, very tasty.

Internet Address:

Servings: 30

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

1. Heat oven to 350°. Combine all ORANGE SUGAR ingredients in a small bowl; stir until well mixed. Set aside.
2. Combine 1 cup sugar, butter and egg in a large bowl; beat at medium speed until creamy. Reduce speed to low; add flour, baking powder and baking soda. Beat until well mixed. Add all remaining ingredients. Continue beating just until mixed. Shape dough into 1-inch balls; roll balls in orange sugar. Place 2 inches apart on ungreased cookie sheets. Flatten with bottom of glass to 1 ½-inch circles.
3. Bake for 7 to 11 minutes or until edges are lightly browned. (DO NOT OVERBAKE). Cool 1 minute; remove from cookie sheets.

ORANGE SUGAR:

1/3 cup sugar

1 tsp grated orange peel, fresh

COOKIES:

1 cup sugar

3/4 cup butter, room temperature

1 large egg

2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1/2 cup dried cranberries, chopped

1/2 cup macadamia nuts, chopped

1 tablespoon grated orange peel

Per Serving (excluding unknown items): 124 Calories; 6g Fat (46.2% calories from fat); 1g Protein; 16g Carbohydrate; trace Dietary Fiber; 19mg Cholesterol; 84mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.