

Cranberry Orange Shortbread Cookies

½ cup dried cranberries
¾ cup sugar, divided into ¼ and ½ cups
2 ½ cup flour
1 cup cold butter, cubed
1 t almond extract
Zest of an orange
1-2 Tbsp fresh orange juice
Additional sugar in a bowl to coat cookies before baking

Combine cranberries and ¼ cup sugar in a food processor and process until cranberries are finely chopped.
Combine flour and ½ cup sugar in a bowl. Cut in butter with a pastry cutter until fine crumbs. Stir in extract, cranberry/sugar mixture, orange zest and orange juice.
Knead and work dough with hands until it all comes together into a ball.
Shape dough into a 2 inch diameter log and wrap in plastic wrap. Refrigerate for 2 -72 hours.
Preheat oven to 325 degrees. Line a cookie sheet with parchment paper.
Remove plastic wrap and slice cookies ¼ inch thick and coat with the sugar.
Place on baking sheet and bake for 12-15 minutes until set.
Let cookies cool for several minutes before removing from cookie sheet.

Submitted by Sandra Meadow