

CRANBERRY SHORTBREAD COOKIES

INGREDIENTS

- 2 Sticks (1 c) Butter
- ½ cup Powdered Sugar
- 4 TBS Powdered Sugar
- 2 tsp Vanilla
- ½ cup Chopped Fresh Cranberries
- 2 cups Flour
- ¼ tsp Baking Powder
- 2 pinches Salt

INSTRUCTIONS

1. Cream butter well
2. Add sugar slowly
3. Add vanilla & salt, mix well
4. Add the flour & baking powder slowly, mix well
5. Slowly add fresh cranberries, mix quickly
6. Form dough into 2 logs about 1 ½ inches in diameter
7. Wrap in plastic and chill for 1 hour
8. Slice into ½ inch rounds
9. Place on parchment about 1 inch apart
10. Bake at 350° for about 12 minutes

Enjoy!