

Citrus Shortbread Cookies



This recipe was given to me by my mother-in-law, one of the best cooks I know...and given that we're from south Louisiana, that's saying something. With the chopped up dried cranberries, these are as pretty as they are tasty.

Prep: 25 mins

Cook: 10 mins

Additional: 4 hrs

Total: 4 hrs 35 mins

Servings: 24

Yield: 2 dozen



Ingredients

2 cups all-purpose flour

¼ teaspoon baking powder

⅛ teaspoon salt

1 cup butter, softened

¾ cup confectioners' sugar

2 teaspoons vanilla extract

½ teaspoon almond extract

1 tablespoon grated orange zest,
or more to taste

2 cups sweetened dried
cranberries, chopped

Directions

Step 1

Combine flour, baking powder, and salt in a bowl; set aside. Beat the butter and confectioners' sugar with an electric mixer in a large bowl until smooth. Stir in the vanilla and almond extracts and orange zest. Mix in the flour mixture until just incorporated. Fold in the cranberries; mixing just enough to evenly combine.

Step 2

Divide the dough into 2 equal portions, then roll into logs about 7 inches long. Wrap each log in wax paper or plastic wrap, and chill in the refrigerator for at least 4 hours.

Step 3

Preheat an oven to 350 degrees F (175 degrees C).

Step 4

Remove wax paper, and cut the cookie dough into 1/2-inch slices. Arrange the slices on a baking sheet about 1 inch apart.

Step 5

Bake in the preheated oven until firm but not browned, about 10 minutes.

Nutrition Facts

Per Serving:

153 calories; protein 1.2g; carbohydrates 20.2g; fat 7.8g; cholesterol 20.3mg; sodium 72mg.