Citrus Shortbread Cookies

Prep 25 min; Cook 10 min

*Recipe By:* Donna

"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."

**Ingredients**

* 250 mL all-purpose flour
* 1 mL baking powder
* ½ mL salt
* 125 mL butter, softened
* 90 mL confectioners' sugar
* 5 mL vanilla extract
* 1 mL almond extract
* 10 mL grated orange zest, or more to taste
* 250 mL sweetened dried cranberries, chopped

**Directions**

Day 1:

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.
2. Using a wooden spoon, blend in the flour mixture until just incorporated. Fold in the cranberries, mixing just enough to evenly combine.
3. Roll the dough into a log about 7 inches (~18 cm) long. Wrap log in plastic wrap and chill in the refrigerator for at least 4 hours or overnight.

Day 2:

1. Preheat an oven to 350 ºF (175C).
2. Remove plastic wrap and cut the cookie dough into 1/2-inch (1 cm) slices. Arrange the slices on an ungreased baking sheet about 1 inch (2½ cm) apart.
3. Bake in the preheated oven until firm but not browned, about 10 minutes.
4. Allow to cool on the baking sheet until cool enough to touch before removing them carefully to a wire rack to cool completely.

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