

Cranberry Orange Shortbread Cookies

A delightfully easy cookie recipe that yields sensational results! I'm sharing three secrets to the perfect shortbread cookies that no one can resist! Make sure to add these easy Cranberry Orange Shortbread Cookies to your holiday baking list this season!



★★★★★
5 from 365 votes

- Course** Dessert
- Cuisine** American
- Keyword** cranberry orange shortbread cookies

- Prep Time** 10 minutes
- Cook Time** 12 minutes
- Total Time** 2 hours 22 minutes

- Servings** 30
- Calories** 117kcal
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Ingredients

- 1/2 cup dried cranberries Craisins
- 3/4 cups sugar divided
- 2 1/2 cups all purpose flour - *spooned and leveled not scooped*
- 1 cup butter cubed (and cold)
- 1 tsp almond extract
- zest of 1 orange
- 1 to 2 tbsp of fresh orange juice optional
- additional sugar to coat cookies before baking if desired

Instructions

1. Line a baking sheet with parchment paper and set aside.
2. Combine cranberries and 1/4 cup of sugar in a food processor and process just until the cranberries are broken down into smaller pieces. Set aside.
3. Combine flour and remaining sugar in a large bowl.
4. Use a pastry cutter or two forks to cut in butter. You want very fine crumbs.
5. Stir in extract, cranberries and sugar mixture, orange zest and orange juice (optional).
6. Use your hands to knead the dough until it comes together and forms a ball. Work the dough until it comes together. If the dough is still crumbly, add orange juice, one tablespoon at a time until the dough comes together.

7. Shape dough into a log about two inches in a diameter and wrap in plastic wrap. Refrigerate for two hours or up to 72 hours.
8. Preheat oven to 325°F.
9. Cut slices of cookie dough about ¼ inch thick.
10. Place about a half a cup of sugar in a bowl and coat the cookie slices with sugar.
11. Place cookies on baking sheet and bake for 12 to 15 minutes or just until cookies are set. **Do not over bake.** I remove my cookies at 12 minutes.
12. Let cookies cool for several minutes on baking sheet before removing to cooling rack. Let cool completely.
13. Store in airtight container for 3 days or freeze for up to 3 months.

Nutrition

Calories: 117kcal | Carbohydrates: 14g | Protein: 1g | Fat: 6g | Saturated Fat: 3g | Cholesterol: 16mg
| Sodium: 54mg | Potassium: 12mg | Sugar: 6g | Vitamin A: 190IU | Calcium: 3mg | Iron: 0.5mg