

CRANBERRY-MAPLE ORANGE SHORTBREAD COOKIES

DOUGH

1 cup	dried cranberries
1 1/2 cups	sugar, divided
5 cups	all purpose flour
2 cups	unsalted butter, cubed and cold
2 tsp	almond extract
2pc	orange zest
3 tbsp	orange juice

*recipe yields: 2.5 dozen
production needed: 80 dozen*

FINISHING

1 cup	maple sugar
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METHOD

1. Line a baking sheet with parchment paper and set aside
2. Combine cranberries and 1/2 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. Cut in butter with robot coupe until very fine crumbs
5. Stir in extract, cranberries and sugar mixture, orange zest and orange juice
6. Use your hands to knead the dough until it comes together and forms a ball. Work the dough JUST until it comes together - you don't want to over-work it
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 325F.
9. Cut slices of cookie dough about 1/3 inch thick
10. Place the maple sugar in a bowl and coat the cookie slices with sugar
11. Place cookies on baking sheet and bake for 10 minutes or just until cookies are set, do not over bake
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

About the Recipe: Buttery shortbread cookies are always delicious, but adding a touch of cranberries and orange makes them heavenly. Shape them in rounds or style them up with a fancy shape. They are perfect for that holiday cookie platter.