

## Holiday Recipe

# CRANBERRY ORANGE COOKIES



## INGREDIENTS

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| 1 cup salted butter, softened       | 2 1/2 cups all-purpose flour      |
| 1 cup white sugar                   | 1/2 teaspoon baking soda          |
| 1/2 cup brown sugar                 | 1/2 teaspoon salt                 |
| 1 large egg                         | 1 teaspoon vanilla extract        |
| 2 tablespoons orange juice          | 2 cups chopped cranberries        |
| 1 teaspoon fresh grated orange zest | 1/2 cup chopped walnuts or pecans |
| 1 teaspoon fresh grated nutmeg      |                                   |

## DIRECTIONS

- Preheat the oven to 375 degrees F (190 degrees Celsius).
- Make the cookies: Cream butter, grated nutmeg, vanilla extract, white sugar, and brown sugar in a mixing bowl until smooth.
- Beat in egg until well blended. Mix in orange juice and zest. Whisk together flour, baking soda, and salt in a separate bowl.
- Stir flour mixture into the butter mixture until combined. Mix in cranberries and nuts until evenly distributed.
- Drop dough by rounded tablespoons 2 inches apart onto ungreased cookie sheets.
- Bake in the preheated oven, switching racks halfway through, until edges are golden, 12 to 14 minutes. Transfer cookies to wire racks to cool completely.

