

Holiday Recipe

CRANBERRY ORANGE COOKIES



INGREDIENTS

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| 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.



Holiday Recipe

EGGNOG FUDGE



INGREDIENTS

6 tablespoons unsalted butter
17 ounces powdered sugar
1/4 cup eggnog
1 teaspoon vanilla extract

3 tablespoons rum or bourbon
1/4 teaspoon salt
1/2 teaspoon cinnamon
pinch of nutmeg

DIRECTIONS

- Spray a 9 by 5 inch loaf pan generously with cooking spray or line it with aluminum foil..
- Combine all of the ingredients in a small saucepan over low heat.
- Whisk consistently until combined and there are no more lumps.
- Pour the fudge into the prepared loaf pan. Allow to cool for 15 minutes, cover and refrigerate, allowing the fudge to set for at least four hours.
- Cut and enjoy. Store in an airtight container to last for up to two weeks in the refrigerator.

