

Almond-Cranberry Cookies

From *The Wednesday Chef* (blog)



Servings: 36

1. Stir together the flour, baking powder, baking soda and salt and set aside.
2. Cream the butter and brown sugar together with a wooden spoon until smooth. Blend in the egg, almond extract and vanilla. Gradually blend in the dry ingredients until well mixed. Stir in the nuts and cranberries.
3. Drop the dough by tablespoons onto ungreased baking sheets, leaving about 2 inches between each. Bake the cookies in a 375-degree oven until light golden brown (centers should be soft), about 10 minutes. Remove from oven and let stand 2 minutes, then transfer to a rack to cool completely.

Per Serving (excluding unknown items): 111 Calories; 6g Fat (48.7% calories from fat); 2g Protein; 13g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 72mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.

- 1 3/4 cups flour
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 3/4 cup unsalted butter (1 1/2 sticks) softened
- 1 1/4 cups packed light brown sugar
- 1 large egg
- 1 teaspoon almond extract
- 1 cup blanched almonds, toasted and coarsely chopped
- 1/2 cup dried cranberries

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>