

# Cranberry Orange Cookies

Adapted from Land O'Lakes Holiday Cookies 2005

food blog: *culinary concoctions by peabody*

Internet Address:



*You could make these any time of year, but they'd be particularly pretty at holiday time.*

## ORANGE SUGAR:

1/3 cup sugar

1 tsp grated orange peel, fresh

## COOKIES:

1 cup sugar

3/4 cup butter, room temperature

1 large egg

2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1/2 cup dried cranberries, chopped

1/2 cup macadamia nuts, chopped

1 tablespoon grated orange peel

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

## Servings: 30

*You can try pistachio nuts in place of the macadamia. Do not use pecans as they overpower the delicate flavor. These are crumbly cookies, but very, very tasty.*

1. Heat oven to 350°. Combine all ORANGE SUGAR ingredients in a small bowl; stir until well mixed. Set aside.
2. Combine 1 cup sugar, butter and egg in a large bowl; beat at medium speed until creamy. Reduce speed to low; add flour, baking powder and baking soda. Beat until well mixed. Add all remaining ingredients. Continue beating just until mixed. Shape dough into 1-inch balls; roll balls in orange sugar. Place 2 inches apart on ungreased cookie sheets. Flatten with bottom of glass to 1 1/2-inch circles.
3. Bake for 7 to 11 minutes or until edges are lightly browned. (DO NOT OVERBAKE). Cool 1 minute; remove from cookie sheets.

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Per Serving (excluding unknown items): 124 Calories; 6g Fat (46.2% calories from fat); 1g Protein; 16g Carbohydrate; trace Dietary Fiber; 19mg Cholesterol; 84mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.