

Cranberry Orange Cookies



Prep 20 m

Cook 14 m

Ready In 34 m



Publix.

Publix Super Market 8409 S Tamiami Trl SARASOTA, FL 34238



Recipe By: MORDAVIA

"A nice thing to have around during the holidays, but don't expect them to stay around long. These orange-flavored cranberry cookies are tart and delicious, not to mention beautiful. Not really a favorite of kids."

Ingredients

1 cup butter, softened

1 cup white sugar

1/2 cup packed brown sugar

1 teaspoon grated orange zest

2 tablespoons orange juice

2 1/2 cups all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

2 cups chopped cranberries

1/2 cup chopped walnuts (optional)

1/2 teaspoon grated orange zest

3 tablespoons orange juice

1 1/2 cups confectioners' sugar

Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoons orange juice. Combine the flour, baking soda and salt; stir into the orange mixture. Mix in cranberries and if using, walnuts, until evenly distributed. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Cookies should be spaced at least 2 inches apart.
- Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool
- In a small bowl, mix together 1/2 teaspoon orange zest, 3 tablespoons orange juice and confectioners' sugar until smooth. Spread over the tops of cooled cookies. Let stand until set.

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Loose Large Navel Oranges 1 Lb \$0.99 for 1 item expires in a month

Capri Sun Organic No Sugar Added **Tropical Punch Juice** Drink Pouches 6 Fl Oz 10 pack Buy 1 Get 1 - expires in



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