

Cranberry Orange Cookies

Cook

14 m

Prep 20 m Ready In 34 m allrecipesi

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 egg 1 teaspoon grated orange zest 2 tablespoons orange juice 2 1/2 cups all-purpose flour

Directions

- 1 Preheat the oven to 375 degrees F (190 degrees C).
- 2 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.
- 3 Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool on wire racks.
- 4 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.

ALL RIGHTS RESERVED © 2020 Allrecipes.com Printed From Allrecipes.com 1/8/2020 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

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 a month