

Baker #8 - Mitzi Adler

Cranberry Orange Shortbread Cookie

Story:

The biggest gateway for cookie baking last holiday season for the bakers that I talked with was that the recipe was complicated. When I thought about combining delicious with 'ease to bake' I thought shortbread cookies. They are my absolute favorite cookie. Then I thought how can I make a shortbread cookie exciting for the holidays. This led me to a memory that I had earlier in the week of driving to work about ten years ago and stopping at Starbucks every day to grab a coffee and a cranberry orange scone. I loved them. I used the Barefoot Contessa shortbread cookie recipe and added the orange zest and cranberries. I think they are delightful and super easy to make. The ingredients are minimal and easy to find. They freeze well both as a dough or as a baked cookie and they package beautifully.

Recipe:

INGREDIENTS

3/4 pound unsalted butter, softened to room temperature
1 cup granulated sugar
1 teaspoon vanilla extract
Zest from 2 oranges
1/4 teaspoon salt
3 1/2 cup Edison flour
3/4 cup dried cranberries, chopped
Turbinado sugar for sprinkling

INSTRUCTIONS

Preheat the oven to 350 degrees.

Use an electric mixer to cream together the butter and 1 cup of sugar until they are just combined. Zest the oranges directly into the butter mixture and add the Vanilla. In a medium bowl, sift together the flour and salt. Add the chopped cranberries to the flour then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.

Roll the dough 1/2-inch thick and cut with a 2 1/2 inch to 3-inch circle shaped cutter. Place the cookies on an ungreased baking sheet and sprinkle with turbinado sugar. Bake for 20 to 25 minutes, until the edges begin to brown.

Allow to cool to room temperature.