

Makes 30 servings

Ingredients

³/₄ cup dried sweetened cranberries ³/₄ cup white sugar, divided ² ¹/₂ cups all-purpose flour ¹ cup cold unsalted butter ¹/₂ teaspoons vanilla extract ³ tablespoons lemon zest

2 tablespoons chilled orange juice

Directions

- I. Line a baking sheet with parchment paper. Set aside.
- Place cranberries and ¼ cup sugar in a food processor. Pulse until cranberries are cut into smaller pieces.
- 3. In a large bowl, combine flour and remaining sugar. Cut in butter with a pastry blender or fork until mixture looks like very fine crumbs. Add cranberry mixture (made in step 2), vanilla, lemon zest and orange juice to the bowl. Use your hands to knead the dough into a ball, then shape it into a log about 2 inches in diameter. Wrap in plastic wrap and place in the refrigerator to chill for 2 hours.
- 4. Preheat oven to 325 F.

(directions continued on back)

DESSERT





Directions (continued)

- 5. Cut dough log into $\frac{1}{4}$ -inch-thick slices (cookies). Place cookies on the baking sheet and bake for 10 to 12 minutes or until cookies are set.
- 6. Allow cookies to cool on baking sheet for a few minutes before transferring onto a cooling rack. Enjoy! Place leftovers in an air-tight container.



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Nutrition Facts Serving Size 1 cookie (28g) Servings Per Container 30 Amount Per Serving Calories 120 Calories from Fat 60 Total Fat 6g Saturated Fat 4g Trans Fat 0a Cholesterol 15mg 5% Sodium 0mg 0% Total Carbohydrate 16g 5% Dietary Fiber 1g Sugars 8g Protein 1g Vitamin A 4% Vitamin C 2% Calcium 0% 2,000 ries per gram: Fat 9 • Carbohydrate 4 • Protein 4

Recipe contains: wheat, milk Carb choices per serving: 1