

Cranberry Pistachio Shortbread Cookies

Ingredients

1 cup (2 sticks) unsalted butter, softened
½ cup powdered sugar
2 cups all-purpose flour
½ teaspoon salt
½ teaspoon vanilla extract
½ cup dried cranberries, chopped
½ cup pistachios, chopped

Instructions

Prepare the dough:

- In a bowl, beat softened butter and powdered sugar until creamy.
- Mix in vanilla extract
- Add flour and salt, stirring until a soft dough forms.
- Fold in chopped cranberries and pistachios.

Shape & Chill:

- Roll the dough into a log (about 2 inches in diameter)
- Wrap in plastic wrap.
- Chill in the refrigerator for at least 1 hour.

Slice & Bake:

- Preheat oven to 350 degrees
- Slice chilled dough into ¼ inch thick rounds
- Place on a baking sheet and bake for 12-15 minutes or until edges are golden.
- Cool & serve

Source: Chef Stanley Tucci