

Cranberry Orange Cookies

Ingredients

For the cookies:

¾ cup salted butter softened
1 cup sugar
1 egg
2 cups all-purpose flour
1 ½ teaspoon baking powder
¼ teaspoon baking soda
½ cup dried cranberries, finely chopped
1 tablespoon orange zest

For the rolling sugar:

½ cup sugar
1 tablespoon orange zest

Instructions

1. Preheat oven to 350 degrees
2. Using an electric mixer, mix butter and 1 cup sugar until light and fluffy. Add egg
3. In separate bowl, combine flour, baking powder, and baking soda. Add to butter mixture and mix until just combined.
4. Fold in cranberries and 1 tablespoon orange zest. Chill dough while you make orange sugar
5. Combine ½ cup sugar and 1 tablespoon orange zest. Use your fingers to rub the 2 together until everything is combined and mixture is fragrant.
6. Shape dough into 1-inch balls and roll in orange sugar. Place on baking sheet and flatten slightly.
7. Bake 10-13 minutes or until lightly golden. Cool on wire racks