

Cranberry Noels

<https://www.marthastewart.com/330131/cranberry-noels>

Ingredients

1 cup (2 sticks) unsalted butter, room temperature
¾ cup sugar
2 tablespoons milk
1 teaspoon vanilla extract
2 ½ cups all-purpose flour
½ teaspoon salt
¾ cup dried cranberries
½ cup chopped pecans

Directions

1. In the bowl of an electric mixer, fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 2 minutes. Add milk and vanilla, Beat until just combined. With mixer on low, gradually add flour, salt, cranberries, and pecans, continue beating until fully combines.
2. Turn dough out onto a clean work surface and divide into 2 equal pieces. Shape each piece into an 8-inch log, about 2 inches in diameter. Wrap logs in plastic wrap and refrigerate until firm, about 2 hours.
3. Preheat oven to 375 degrees. Using a sharp knife, cut logs into ¼ inch slices. Transfer to parchment-lined baking sheets about 1 ½ inches apart. Bake until edges are golden. 14-16 minutes, rotating baking sheets halfway through. Remove from oven and transfer cookies to wire rack to cool completely.

Cook's Notes

Once formed into logs and wrapped well in plastic, the dough can be stored in the freezer for up to a month. Before slicing, leave the dough at room temperature until it just begins to soften.

For festive variation, roll the edges in colored sanding sugar before baking.