

Orange Cranberry Pistachio Shortbread (Laurent Beaulieu)



Enjoy these Orange Cranberry Pistachio Shortbread Cookies with a cuppa coffee or tea with friends or just even curled up with a good book on a snowy day!

Ingredients

- 1 - 2 Lg. Oranges
- 1 C Butter
- ¾ C. Icing (Powdered) Sugar
- 2 Tbsp. Orange Zest
- 1 Tsp. Pure Vanilla Extract
- 1 Tsp. Salt
- ¾ C. Dried Cranberries
- ¾ C. Pistachios
- 2 C. Fluffed All-Purpose Flour OR Whole Wheat Pastry Flour

Method

1. Preheat oven to 350° F
2. Remove the zest for the oranges. * Use a vegetable peeler and then scrape any excess white pith off the zest w/ a sharp knife which allows for a bit larger pieces of zest. Chop zest finely.
3. Cream together butter, icing sugar, orange zest, vanilla and salt until well combined
4. Add dried cranberries and pistachios; mix until well combined
5. Stir in flour just until combined - **be careful not to over mix!**
6. Divide cranberry shortbread dough into two, shape into two logs of 2 - 2 ¼" thick, and wrap in plastic wrap. Refrigerate for 1 hour or up to 3 days.
7. Slice shortbread cookies ¼" thick and place on a silpat or parchment lined cookie sheet.
8. Bake cookies for 16 - 18 minutes until the edges are just lightly brown.
9. Allow cookies to cool on the baking sheet to ensure centers are well cooked & crispy.