

CRANBERRY SHORTBREAD COOKIES

(from the Bewitching Kitchen)

(Small-batch, see comments on the blog)

1 cup flour (120g)

1/4 cup sugar (50g)

zest 1/2 orange

1 stick butter (113g), cold, cut in small pieces

pinch of salt...

1/2 cup cranberries, coarsely chopped

white chocolate or candy melts to decorate (optional)

Add flour, sugar, orange zest and salt to a food processor. Process until mixed. Process in food processor. Add the butter, process until it starts to form a cohesive mass.

Add the cranberries, process until a dough almost forms. Remove from processor, work with your hands. I roll and cut it right away, then freeze before baking. 300F until done, maybe 20 minutes or so. Depends on the size you cut the cookies, and it will vary from oven to oven. Just make sure it is slightly golden at the edges.

Once cold, drizzle with melted chocolate or candy melts in any style you like.