

Cranberry Orange Cookies

Cynthia Furl

For the cookies:

- 3/4 c. butter, softened
- 1/2 c. sugar
- 1 c. brown sugar, packed
- 1 egg
- 1 tsp. vanilla
- 1 Tbsp. grated orange zest
- 2 Tbsp. Orange juice
- 2 1/2 c. flour
- 1/2 tsp. baking soda
- 1/4 tsp. baking powder
- 1/2 tsp. salt
- 1 c. dried cranberries
- 1/2 c. chopped pecans (optional)

For the glaze:

1 tsp. grated orange zest

3 Tbsp. Orange juice

1 1/2 c. confectioner's sugar

With an electric mixer, cream together the butter and sugars until smooth. Add the egg and vanilla and beat until well blended. Stir in 1 Tbsp. orange zest and 2 Tbsp. orange juice.

In a medium bowl combine the flour, baking soda, baking powder and salt; add to creamed mixture. Stir in cranberries and pecans if using.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.

Bake at 350 degrees for 8-10 minutes. Bake until the edges are just golden. Remove from cookie sheets to cool on wire racks.

In a small bowl, stir together ingredients for glaze until smooth. Drizzle over cooled cookies. Let stand until set.

Makes about 3 dozen cookies