

# Cranberry Orange Shortbread Cookies



## Ingredients:

- 1 cup vegan butter
- 1 cup sugar
- 1 tsp almond extract
- Zest of 1 orange
- 1/2 cup dried cranberries
- 1/2 tsp salt
- 2 cups of all purpose flour
- 1-2 tbsp fresh orange juice (optional)

## Instructions

1. Line a baking sheet with parchment paper and set aside for later.
2. Add butter, sugar and almond extract to a large mixing bowl.
3. Beat until smooth, for about 3 minutes.
4. Gradually add flour, salt and orange zest to the bowl and mix until a dough forms.
5. Stir in cranberries and any other dried fruits or nuts that you wish to!
6. Form the dough into a ball, and then form into a log shape, about 2-inches in diameter.
7. Wrap the log in plastic wrap, and place in freezer until firm, this will take at least an hour.
8. Once firm, remove the dough from the freezer and slice into 1/4 inch thick slices.
9. Preheat oven to 325 degrees.
10. Place each cookie on the baking sheet approximately 1 inch apart.
11. Bake for approx. 15 minutes, just until the edges start to turn golden. Don't overbake! It's best to check them after 10 minutes as ovens can vary!
12. Let cool for about 5 minutes before removing from the baking sheet and placing on a cooling rack.