

# Cranberry Pecan Cookies

Recipe By *Krystina Castella*



Cooking and Prep:  45  
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Serves:  12

Contains:     

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (17)

### Cookie Ingredients

- 1 cup granulated sugar
- 3/4 cup light brown sugar, packed
- 1/2 cup margarine (use soy-free, if needed) or butter, softened
- 1/4 cup milk
- 2 tablespoons fresh orange juice
- 1 large egg

- 3 cups all-purpose flour
- 1 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon salt
- 1/4 teaspoon **Gefen Baking Soda**
- 2 cups frozen cranberries, coarsely chopped
- 1 cup pecans, chopped or ground

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### Orange Glaze

- 1/4 cup unsalted butter
  - 1 cup confectioners' sugar
  - zest from 1 orange
  - 2 tablespoons fresh orange juice
  - pinch salt
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## Start Cooking

### Prepare the Cookies

1. Preheat oven to 375 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. In the bowl of an electric mixer, cream the sugars and butter or margarine. Add the milk, orange juice, and egg. Mix until combined. Add the flour, baking powder, salt, and baking soda, and mix until combined. Stir in the cranberries and nuts.
3. Drop by rounded tablespoons onto baking sheet. Bake for 11-13 minutes. Let cool.

### Prepare the Glaze

1. Melt the butter or margarine in a small saucepan. Add orange zest, orange juice, salt, and confectioners' sugar. Drizzle over cookies.