

Cranberry Shortbread Cookies

Ingredients:

2 cups all-purpose flour

1/4 teaspoon salt

2 sticks unsalted butter, softened

1/2 cup powdered sugar

1 teaspoon vanilla extract

1/4 – 1/3 cup finely chopped ***Rubi Reds Sweetened Dried Cranberries***

Directions:

In a large bowl, sift the flour and salt.

Cream butter and powdered sugar in a bowl of a standing mixer until light and fluffy. Beat in vanilla.

Reduce the speed to low and beat in the flour mixture and dried cranberries until just incorporated.

Gather dough and form a dish. Cover with plastic wrap and refrigerate for about 30 minutes to chill.

Preheat oven to 350F. Line 2 baking trays with parchment paper.

On a lightly floured surface, roll out the dough to 1/4-inch thickness. Cut into rounds or other shapes using a floured cookie cutter. Place on the prepared baking sheets and place in the refrigerator for about 15 minutes.

Bake the cookies for 8 to 10 minutes, or until cookies are lightly browned.

Remove from oven and let the cookies cool a few minutes on the baking sheet before transferring them to a wire rack to cool completely.