



Cranberry-Orange Cookies

 Vegetarian

READY IN



120 min.

SERVINGS



48

CALORIES



56 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.3 cup cranberry juice cocktail
- 0.8 cup cranberries dried
- 1 large eggs lightly beaten
- 2 cups flour all-purpose
- 0.8 cup granulated sugar
- 0.3 teaspoon ground allspice
- 1 pinch ground cloves

- 1.5 teaspoons orange zest finely grated
- 0.5 teaspoon food coloring red
- 0.5 teaspoon salt
- 1 stick butter unsalted cold cut into small pieces
- 0.5 teaspoon vanilla extract

Equipment

- food processor
- bowl
- baking sheet
- baking paper
- oven
- plastic wrap

Directions

- Pulse the dried cranberries and granulated sugar in a food processor until the cranberries are finely ground and the sugar turns red.
- Add the flour, baking powder, orange zest, salt, allspice and cloves and pulse to combine.
- Add the butter and pulse until the mixture looks like coarse meal.
- Combine the cranberry juice, food coloring and vanilla in a small bowl and add to the food processor along with the egg; pulse until a dough forms.
- Transfer the dough to a bowl, cover with plastic wrap and refrigerate until firm, about 1 hour.
- Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F. Line 2 baking sheets with parchment paper.
- Roll heaping teaspoonfuls of dough into balls, then roll the balls in sanding sugar and arrange about 1 1/2 inches apart on the prepared baking sheets.
- Bake, switching the position of the pans halfway through, until the cookies are just set on top and golden on the bottom, 18 to 24 minutes.
- Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
- Photograph by Johnny Miller

Nutrition Facts

PROTEIN 4.85% FAT 32.91% CARBS 62.24%

Properties

Glycemic Index:6.5, Glycemic Load:5.2, Inflammation Score:-1, Nutrition Score:1.0747826086438%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 56.18kcal (2.81%), Fat: 2.09g (3.22%), Saturated Fat: 1.25g (7.83%), Carbohydrates: 8.91g (2.97%), Net Carbohydrates: 8.66g (3.15%), Sugar: 4.68g (5.19%), Cholesterol: 8.94mg (2.98%), Sodium: 39.49mg (1.72%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Protein: 0.69g (1.39%), Selenium: 2.14µg (3.06%), Vitamin B1: 0.04mg (2.78%), Folate: 10.11µg (2.53%), Manganese: 0.04mg (2.17%), Vitamin B2: 0.03mg (1.91%), Vitamin B3: 0.32mg (1.61%), Iron: 0.29mg (1.59%), Vitamin A: 64.88IU (1.3%), Phosphorus: 11.19mg (1.12%)