



Cranberry-Orange Drop Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



97 kcal

DESSERT

Ingredients

- ☐ 2 cups all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup cranberries fresh coarsely chopped
- ☐ 1 large eggs
- ☐ 1 tablespoon ginger fresh minced peeled
- ☐ 1 cup brown sugar packed ()
- ☐ 1 teaspoon ground cinnamon

- ☐ 0.8 teaspoon ground ginger
- ☐ 0.3 cup orange juice
- ☐ 1.5 teaspoons orange peel grated
- ☐ 0.8 cup natural pistachios unsalted chopped
- ☐ 0.3 teaspoon salt
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup walnuts chopped

Equipment

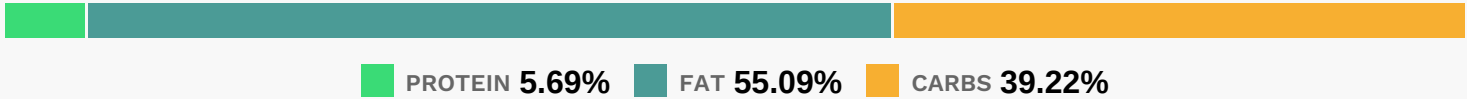
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Butter 3 baking sheets.
- ☐ Combine dried sweetened cranberries and orange juice in small bowl.
- ☐ Let stand until dried cranberries soften slightly, stirring occasionally, about 30 minutes.
- ☐ Whisk all purpose flour, ground cinnamon, baking powder, ground ginger, baking soda, and salt in medium bowl until just blended.
- ☐ Position rack in center of oven and preheat to 350°F. Using electric mixer, beat room-temperature butter and golden brown sugar in large bowl until smooth.
- ☐ Add 1 egg, minced ginger, vanilla extract, and grated orange peel and beat until well blended, about 2 minutes. Beat in flour-spice mixture. Stir in chopped walnuts, chopped pistachios, coarsely chopped fresh or frozen cranberries, and dried cranberries with any juices that have accumulated.
- ☐ Drop cookie dough by rounded tablespoonfuls onto prepared baking sheets, spacing tablespoonfuls about 1 1/2 inches apart.

- ☐ Bake cookies, 1 baking sheet at a time, until golden and almost firm to touch in center, about18 minutes. Cool cookies on baking sheets 5 minutes.
- ☐ Transfer to racks; cool cookies completely. (Cookies can be made 2 days ahead. Store cookies in airtight container at room temperature.)

Nutrition Facts



Properties

Glycemic Index:6.71, Glycemic Load:3.12, Inflammation Score:-2, Nutrition Score:2.1552174026551%

Flavonoids

Cyanidin: 0.67mg, Cyanidin: 0.67mg, Cyanidin: 0.67mg, Cyanidin: 0.67mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Peonidin: 0.51mg, Peonidin: 0.51mg, Peonidin: 0.51mg, Peonidin: 0.51mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg Hesperetin: 0.21mg, Hesperetin: 0.21mg, Hesperetin: 0.21mg, Hesperetin: 0.21mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

Nutrients (% of daily need)

Calories: 96.69kcal (4.83%), Fat: 6.06g (9.32%), Saturated Fat: 2.69g (16.82%), Carbohydrates: 9.71g (3.24%), Net Carbohydrates: 9.17g (3.33%), Sugar: 4.88g (5.42%), Cholesterol: 14.04mg (4.68%), Sodium: 30.17mg (1.31%), Alcohol: 0.06g (100%), Alcohol %: 0.32% (100%), Protein: 1.41g (2.81%), Manganese: 0.15mg (7.34%), Vitamin B1: 0.07mg (4.42%), Selenium: 2.44µg (3.48%), Folate: 13.55µg (3.39%), Copper: 0.07mg (3.37%), Vitamin A: 136.61IU (2.73%), Phosphorus: 27.13mg (2.71%), Vitamin B6: 0.05mg (2.53%), Iron: 0.45mg (2.49%), Vitamin B2: 0.04mg (2.29%), Fiber: 0.54g (2.15%), Vitamin B3: 0.37mg (1.87%), Magnesium: 7.45mg (1.86%), Calcium: 15.89mg (1.59%), Vitamin C: 1.23mg (1.49%), Potassium: 47.88mg (1.37%), Vitamin E: 0.2mg (1.31%), Zinc: 0.16mg (1.06%)