



Pistachio Cranberry Icebox Cookies

 Vegetarian

READY IN



300 min.

SERVINGS



36

CALORIES



78 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon cinnamon
- ☐ 1.3 oz cranberries dried
- ☐ 1 large eggs lightly beaten
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.5 teaspoon orange zest fresh finely grated
- ☐ 0.5 cup pistachios red shelled ()
- ☐ 0.3 teaspoon salt

- ☐ 0.3 cup decorative sugar (preferably coarse)
- ☐ 0.8 cup butter unsalted softened

Equipment

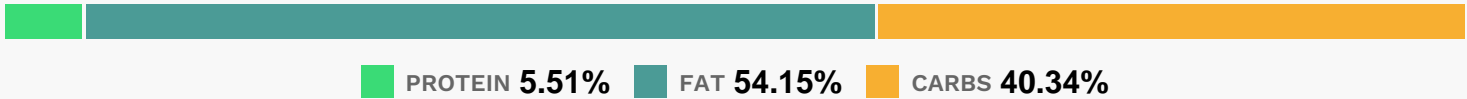
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil
- ☐ wax paper
- ☐ spatula

Directions

- ☐ Stir together flour, cinnamon, and salt in a bowl.
- ☐ Beat together butter, granulated sugar, and zest in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes. Reduce speed to low and add flour mixture in 3 batches, mixing until dough just comes together in clumps, then mix in pistachios and cranberries. Gather and press dough together, then divide into 2 equal pieces. Using a sheet of plastic wrap or wax paper as an aid, form each piece of dough into a log about 1 1/2 inches in diameter. Square off long sides of each log to form a bar, then chill, wrapped in plastic wrap, until very firm, at least 2 hours.
- ☐ Put oven racks in upper and lower thirds of oven and preheat oven to 350°F. Line 2 large baking sheets with parchment paper.
- ☐ Brush egg over all 4 long sides of bars (but not ends).
- ☐ Sprinkle decorative sugar on a separate sheet of parchment or wax paper and press bars into sugar, coating well.
- ☐ Cut each bar crosswise into 1/4-inch-thick slices, rotating bar after cutting each slice to help keep square shape. (If dough gets too soft to slice, freeze bars briefly until firm.) Arrange cookies about 1/2 inch apart on lined baking sheets.

- ☐
- Bake cookies, switching position of sheets halfway through baking, until edges are palegolden, 15 to 18 minutes total.
- ☐
- Transfer cookies from parchment to racks using a slotted spatula and cool completely.
- ☐
- Dough bars can be chilled up to 3 days or frozen, wrapped in plastic wrap and then foil, 1 month (thaw frozen dough in refrigerator just until dough can be sliced).•Cookies keep in an airtight container at room temperature 5 days.

Nutrition Facts



Properties

Glycemic Index:6.62, Glycemic Load:4.87, Inflammation Score:-1, Nutrition Score:1.5021739206884%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 78.28kcal (3.91%), Fat: 4.81g (7.41%), Saturated Fat: 2.58g (16.1%), Carbohydrates: 8.07g (2.69%), Net Carbohydrates: 7.68g (2.79%), Sugar: 3.64g (4.04%), Cholesterol: 15.33mg (5.11%), Sodium: 18.84mg (0.82%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.1g (2.21%), Vitamin B1: 0.06mg (3.78%), Selenium: 2.38µg (3.4%), Manganese: 0.06mg (3.21%), Folate: 11.21µg (2.8%), Vitamin A: 132.97IU (2.66%), Vitamin B2: 0.04mg (2.19%), Iron: 0.34mg (1.9%), Phosphorus: 17.98mg (1.8%), Vitamin B6: 0.03mg (1.72%), Vitamin B3: 0.34mg (1.69%), Copper: 0.03mg (1.62%), Fiber: 0.39g (1.55%), Vitamin E: 0.19mg (1.25%)