**Cranberry and Orange Butter Cookies**

**Serves:** 60 cookies

**Recipe source:** Grace Allen, year 6/Southern Living website

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| **Equipment:**  Kitchen Aid mixer  Measuring cups and spoons  Citrus juicer  Zester  Spatula  Baking trays lined with baking paper  Cooling rack  Chopping board  Sharp knife | **Ingredients:**  350g unsalted butter, softened 1 ¼ cups unsifted icing sugar 2 teaspoons vanilla extract 3 cups plain flour ¼ teaspoon plus 1/8 tsp. baking powder ¼ teaspoon salt ¾ cup chopped dried cranberries 1 ½ tablespoons orange zest (from 3 oranges) ½ cup demerara sugar or raw sugar, as needed for decoration |

**What to do:**

1. Beat butter with a stand mixer fitted with a paddle attachment on medium speed until creamy, 1-2 minutes. Gradually add icing sugar, beating until smooth. Beat in vanilla.
2. Stir together flour, baking powder, and salt in a bowl. Gradually add flour mixture to butter mixture, beating on low speed until combined, about 1 minute. Beat in cranberries and orange zest until just combined, about 30 seconds.
3. Divide dough in half. Shape each half into a rectangular log about 22cm long x 5cm wide x 5cm tall. Wrap in plastic wrap, and chill at least 2 hours or up to overnight.
4. Preheat oven to 175°C. Place demerara sugar in a shallow dish. Unwrap dough logs. Gently press demerara sugar into long sides of both logs.
5. Cut dough into 0.5 to 1cm thick slices. Arrange slices 2.5cm apart on 2 baking sheets lined with parchment paper.
6. Working in 2 batches, bake cookies in preheated oven until edges are lightly browned, 10 to 12 minutes. Cool on baking trays 5 minutes. Transfer cookies to wire racks, and cool completely, about 20 minutes.