THE J.M. SMUCKER Co

Cranberry Pistachio Refrigerator Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	96	N/A

Ingredients

- 2 1/2 cups (625 mL) Robin Hood® Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 2 eggs
- 1 1/2 tsp (7 mL) vanilla extract
- 3/4 cup (175 mL) chopped pistachio nuts
- 3/4 cup (175 mL) dried cranberries

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line baking sheets with parchment paper.

Step 2:

Combine flour, baking powder, baking soda and salt.

Step 3:

Cream butter, sugar, eggs and vanilla together thoroughly. Add dry ingredients gradually, mixing until smooth. Stir in nuts and cranberries.

Step 4:

Shape dough into 2 rolls about 1 1/2 inches (4 cm) in diameter. Wrap in waxed paper or plastic wrap and chill overnight.

Step 5:

Cut roll into 1/2 inch (5 mm) slices. Place on baking sheet.

Step 6:

Bake in the preheated oven for 8 to 12 minutes or until the tops are golden. Wait 5 minutes, then transfer the cookies to a wire rack and let them cool completely.

Images


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