

Cranberry-Pistachio Icebox Cookies - 2018

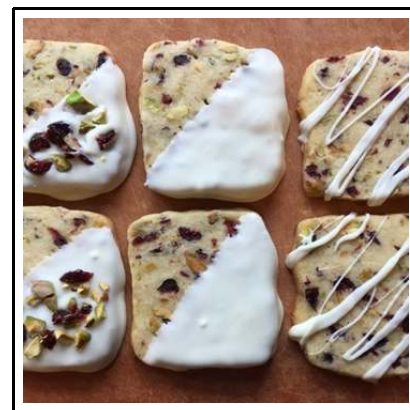
Cookie Tour 2018 - Great holiday colors, tasty cookie and easy to make! I prefer the square shape because the log doesn't get a flat side in the refrigerator and it makes the cookies look just a little different.

Note: It is best to chop the dried cranberries and pistachios separately, by hand (not using a food processor or other chopper), so as not to chop them too small.

For Hanukkah cookies, use dried blueberries and slivered almonds in place of cranberries and pistachios. Do not chop slivered almonds (they should be small enough as they come).

Ingredients

3/4 cup dried cranberries, coarsely chopped
3/4 cup shelled pistachios (lightly salted are good), coarsely chopped
1 cup butter, at room temperature
1 cup granulated sugar
1/4 cup brown sugar
2 eggs
1 teaspoon vanilla
3 cups all purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
white chocolate, melted



Method

1. In a large bowl, beat together butter and sugars until light and fluffy. Add eggs and vanilla. Mix in flour, salt and baking powder until thoroughly combined. Add cranberries and pistachios and mix until dispersed.
 2. If dough is too soft and sticky to work with, chill dough for 30-60 minutes before continuing. When ready, divide dough in half. Shape each half into a smooth square log, about 2" on each side and 6 1/2" to 7" long. Wrap each log in wax paper. Chill shaped dough until firm, typically several hours or overnight.
 3. Preheat oven to 350°F. Line baking sheets with parchment or a silicone baking mat.
 4. With a serrated knife, carefully slice each log into 1/4-1/3-inch thick slices and place on prepared baking sheets.
 5. Bake for 12-15 minutes or until edges barely begin to turn light golden. Transfer to a wire rack to cool completely. If desired, when cool, drizzle or dip cookies with melted white chocolate. Store cookies in an airtight container.
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Source: Little River Bed & Breakfast, Paula Fox (3 - 4 dozen)
