

Cranberry Orange Cookies

Ingredients:

1/2 cup chopped walnuts
1 cup butter, at room temperature
1 cup granulated sugar
1/2 cup brown sugar
1 large egg
1/4 cup freshly squeezed orange juice
1/2 teaspoon almond extract
1 tablespoon orange zest
3 cups flour
1/2 teaspoon baking soda
1 cup dried cranberries
1 cup white chocolate chips



Directions:

Chop enough walnuts to make 1/2 cup. Set aside.
In a mixing bowl, add butter, granulated sugar and brown sugar.
Beat together until smooth and creamy.
Add egg and beat together until well combined.
Then add orange juice, almond extract and orange zest.
Mix together until well combined.
In a bowl, whisk together flour and baking soda.
Add the dry ingredients to your wet ingredients.
Stir together until combined.
Add dried cranberries, white chocolate chips and your chopped walnuts.
Stir until evenly combined.
Chill dough in the refrigerator for 30 minutes.
After the dough has chilled, preheat your oven to 350 degrees.
Line a baking sheet with parchment paper.
Drop the dough by tablespoonfuls, 2 inches apart, on your prepared baking sheet.
Bake in the oven for 13 - 15 minutes or until the edges of the cookies are lightly golden brown.
Then remove from oven and transfer to a wire rack to cool completely.

