

# Orange Cranberry Pecan Cookies

Submitted by Lori Goldmann



1 cup butter; soft  
1 cup white sugar  
1 cup powdered sugar  
2 eggs  
2/3 cup oil  
1 tsp vanilla  
1 tsp orange extract  
Zest from 1 orange  
5 cups flour  
1 tsp baking soda

1 tsp cream of tartar  
1/2 tsp salt  
1 cup dried cranberries  
1 1/2 cups pecans, toasted & chopped

## Icing

1 cup powdered sugar  
1/2 tsp almond extract  
2-4 Tbsp milk

To toast the pecans, spread unchopped pecans in a single layer on a cookie sheet. Bake at 350° for 5-10 minutes, or just until they start to brown and smell fragrant. Cool 5 minutes then coarsely chop; set aside.

In a large bowl, beat butter and sugars until light & fluffy. Add eggs, oil, extracts and blend well. Stir in flour, baking soda, cream of tartar, salt & zest; mix well. Stir in cranberries and pecans by hand. Scoop tablespoonfuls 2" apart onto cookie sheets and flatten slightly. Bake at 375° for 10-12 minutes or until edges just begin to brown. Remove from oven and let cool 5 minutes on cookie sheet then remove to rack to cool completely.

Icing: Whisk together icing ingredients, adding just a bit of milk at a time until it reaches a thick drizzling consistency. Drizzle over cookies and let dry.

