

CRANBERRY ORANGE ICEBOX COOKIES

¾ cup unsalted butter, softened to room temperature
2/3 cup granulated sugar, plus more for rolling
1 large egg
1 tsp. vanilla extract
2 cups + 2 tbsp. all purpose flour
¼ tsp. salt
2 tbsp. orange juice
1 tsp. orange zest
¾ cup very finely chopped dried cranberries
Coarse sugar for rolling – optional

Icing:

1 cup confectioners' sugar
2 tbsp. orange juice

1. In a large bowl using a hand held mixer or stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium high speed until combined and creamy, about 2 minutes. Beat in the egg and vanilla extract on high speed. Scrape down the sides of the bowl as needed and continue to beat and continue to beat until fully combined. Add the flour and salt and beat on low speed until combined. Finally, beat in the orange juice, orange zest, and dried cranberries until just combined. The cookie dough will be thick and slightly sticky.
2. Turn the dough out onto a floured work surface and, with floured hands, divide or cut in half. Roll/shape each half into a 7 or 8 inch log, about 2.5 inches in diameter. The measurements don't have to be exact. Tightly wrap the dough logs in plastic wrap and chill in the refrigerator for at least 3 hours and up to 5 days. Chilling is mandatory for this cookie dough.
3. Preheat oven to 350F. Line 2 large baking sheets with parchment paper. Set aside.
4. Pour enough coarse sugar on an 8 inch or larger plate to cover it. Roll the logs in the sugar. You may need to really press the dough logs down into the sugar if it's not really sticking.

5. Slice each dough log into 12 equally thick cookies and arrange cookies on prepared baking sheets about 2 inches apart.

6. Bake the cookies for 13-15 minutes or until very lightly brown around the edges. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

7. Icing: Whisk the confectioners' sugar and orange juice together. Drizzle over cooled cookies.

Yield: 24 cookies