



## Cranberry Orange Drop Cookies

12/2005

2 cups dried cranberries  
1/3 cup orange juice  
2 cups flour  
1 teaspoon cinnamon  
1 teaspoon baking powder  
3/4 teaspoon ginger  
1/4 teaspoon baking soda  
1/4 teaspoon salt

1 cup unsalted butter  
1 cup brown sugar, packed  
1 large egg  
1 tablespoon fresh ginger\*: minced  
2 teaspoon vanilla or orange liquor  
1 1/2 teaspoon grated orange peel  
3/4 cup chopped walnuts  
3/4 cup chopped pistachios (natural, unsalted)  
1/2 cup coarsely chopped fresh cranberries

1. Combine dried cranberries and orange juice allowing cranberries to soften for about an hour.
2. Beat butter and sugar until creamy.
3. Add egg, ginger, soda, salt, and orange peel.
4. Beat until well blended.
5. Combine the remaining dry ingredients and beat into the mixture until well blended.
6. Drop by spoonfuls onto greased cookie sheets.

\*Note: One teaspoon of powdered ginger may be substituted for fresh, if so, blend with the other dry ingredients before adding to the beaten mixture.

Bake at 350° for 18 minutes.