



Dairy Isle Cranberry & Lemon Shortbread Cookies

Ingredients

Yield: approximately 24 cookies

1 cup (250 ml)	Dairy Isle Butter, softened
1 1/2 cups (375 ml)	All Purpose Flour
1/2 cup (125 ml)	Icing Sugar
1/4 cup (60 ml)	Corn Starch
1/4 cup (60 ml)	Dried Cranberries, chopped
1/2 each	Lemon, zested

CHEF'S TIP 1: If making cookies ahead: once cranberries & lemon zest are mixed in, divide the dough in half and shape into two logs. Refrigerate for 30 minutes or until ready to use. Slice dough evenly into rounds and place onto a baking sheet. Bake for 18-20 minutes or until the bottoms are golden brown. Remove from oven and allow to cool slightly before removing from baking sheet.

CHEF'S TIP 2: once cooled, decorate with Dairy Isle Shortbread Glaze or Frosting if desired

Method

- Preheat oven to 325 ° F.
- Place butter into a large bowl; beat until light and fluffy, scrape the sides of the bowl.
- Combine dry ingredients and sift into a medium bowl.
- Fold dry ingredients into butter, mixing well until a dough begins to form.
- Fold in dried cranberries & lemon zest; continue mixing just until dough comes together.
- Lightly flour surface; place dough onto surface and roll out to 1/2-inch thick. Cut into your favourite Christmas shapes with cookie cutters.
- Place cookies onto baking sheet and bake for 17-20 minutes or until the bottoms are golden brown. Remove from oven and allow to cool slightly before removing from baking sheet.