

CRANBERRY ORANGE COOKIES

Ingredients

<u>Orange Sugar:</u>	1 cup sugar
1/3 cup sugar	3/4 cup butter, softened
1 tsp freshly grated orange peel	1 egg
	2 cups all-purpose flour
	1 1/2 tsp baking powder
	1/4 tsp baking soda
	1/2 cup sweetened dried cranberries, chopped
	1/2 cup chopped macadamia nuts
	1 Tbsp freshly grated orange peel

Directions

1. Heat oven to 350 degrees. Combine all orange sugar ingredients in small bowl; stir until well mixed; set aside.
2. Combine 1 cup sugar, butter, and egg in large bowl; beat at medium speed until creamy. Reduce speed to low; add flour, baking powder, and baking soda. Beat until well mixed. Add all remaining cookie ingredients. Continue beating just until mixed.
3. Shape dough into 1-inch balls; roll balls in orange sugar. Place 2 inches apart onto ungreased cookie sheets. Flatten with bottom of glass to 1 1/2-inch circles.
4. Bake for 7 to 11 minutes or until edges are lightly browned. Do not overbake. Cool 1 minute; remove from cookie sheets.

Makes 5 dozen cookies