

Cranberry Orange Icebox Cookies

Yield: 24 cookies

Ingredients:

1 cup (2 sticks) unsalted butter, softened to room temperature
⅔ cup granulated sugar
1 large egg, at room temperature
2 cups plus 2 tablespoons all-purpose flour
¼ teaspoon Kosher salt
2 tablespoons orange juice
2 teaspoons orange zest

For the glaze:

1 cup confectioners' sugar
2 tablespoons orange juice
2 teaspoons orange zest
**to make the glaze, whisk these ingredients together until there are no lumps. If the mixture is too loose, add a bit more sugar. If too thick, add a ½ teaspoon of juice.*



Steps

- Step 1:** In the bowl of an electric mixer fitted with paddle attachment, combine butter and sugar until smooth and fluffy. Add the egg and vanilla and blend again until incorporated. Scrape down the sides of the bowl. The mixture should be fluffy.
- Step 2:** Add the salt and flour and stir on medium speed until combined. Make sure you stop often to scrape down the sides and bottom of the bowl. Add the orange juice and zest and stir just until combined.
- Step 3:** Get two pieces of parchment paper. Divide the dough in half on each sheet of parchment paper. Shape each half into a 7-inch long by 2 ½-inch wide log then use the paper to wrap the dough. Chill for about 3 hours.
- Step 4:** Preheat oven to 350°F. Line two baking sheet pans with parchment paper.
- Step 5:** Slice the dough logs into ¼ - ½ -inch slices (depending on if you like thicker cookies) and place slices on prepared pans leaving 1-inch space apart. Bake for 10-14 minutes or until the edges just start to turn golden brown (this also depends on how thick you sliced the cookies) - be careful not to over bake.
- Step 6:** Cool on a sheet pan for a few minutes before transferring them to wire racks to cool completely. Once fully cooled, drizzle or spread glaze over cookie tops. Allow to dry before serving.