

## Orange County Shortbread Cookies

2 cups flour, ¼ teasp baking powder  
1/8 teasp salt and 1 cup butter, softened  
¾ cup confection sugar,  
2 teasp vanilla extract, ½ Teasp almond abstract  
1-2 tablesp fine grated orange zest (rind & pith)  
½ cups sweet, dried, chopped cranberries  
2 tablesp orange marmalade or jam

combine flour, baking soda, salt – set aside  
beat butter and sugar w/mixer until smooth  
stir in vanilla, almond & orange rind & marmel  
mix in flour etc until uniform  
fold in cranberries to evenly combine

divide mixture into 2; roll into 7 – 8 inch logs  
wrap in foil, parchment or wax and chill 4 + HR  
if mixture is too dry to roll sprinkle water

preheat oven to 350 F, cut logs into ¼ to ½  
inch slices, arrange on cookie sheet or pan  
onto parchment paper 1 inch apart  
bake firm, not browned, approx. 10-12 min's

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