

Cranberry & Bittersweet Chocolate Shortbread Cookies from *Urban Sacred Garden*



This year I participated in the 2nd Annual Great Food Blogger Cookie Swap, where bloggers from around the country bake cookies and send them to other bloggers as a surprise. Last year was super tasty and great fun, and this year was even better. In addition to baking and receiving tasty cookies, the cookie swap supported Cookies for Kids' Cancer, a non-profit that raises funds for pediatric cancer research. When you eat tasty treats while also supporting a great cause, everybody wins. Happy Holiday Ya'll! Merry, merry to you and yours! Yield: About 24 Cookies

INGREDIENTS

2 Cups All-Purpose Flour

1 1/4 Tsp Sea Salt

1 Cup (2 Sticks) Butter, Room Temperature

3/4 Cups Confectioners (Powdered) Sugar

2/3 Cups Fresh Cranberries

2 Tbsp Granulated Sugar

4 oz. Bittersweet Chocolate, coarsely chopped*

*Note: A quick way to "chop" chocolate is to leave it in the wrapper and bang it firmly against the counter until broken into chunks the size you desire. Open the wrapper and Voilà, chopped chocolate.

DIRECTIONS

1. In a medium bowl, with a whisk, thoroughly combine the flour and sea salt.
2. In a bowl fitted to an electric mixer beat Butter on medium speed until fluffy, occasionally stopping the mixer and scraping down the sides with a spatula.
3. Gradually add Powdered Sugar to the Butter, 1/4 cup at a time, mixing between each addition until mixture is a pale white and fluffy, about 2 minutes.
4. Gradually add flour mixture to the Butter mixture and mix until just combined.
5. In a small food processor pulse together fresh Cranberries and Granulated Sugar until they are finely chopped. Add Cranberries and Chopped Bittersweet Chocolate to the dough and mix briefly until just combined.
6. Remove dough from mixing bowl and divide into two even balls. Shape each ball into a dough log and wrap in plastic wrap. Place dough logs in the refrigerator for 30 minutes to chill.
7. Preheat oven to 300 degrees. Line two baking sheets with parchment paper. Remove dough from refrigerator. Cut logs into 1/4 inch thick slices (as pictured below). Place on a cookies sheet about an inch apart.
8. Bake in preheated oven for about 35 minutes until cookies are slightly firm to the touch and edges are browned. Eat warm or at room temperature. Enjoy!