

CRANBERRY SHORTIES

1 cup Butter – room temperature

¾ cup sugar

2 tablespoons milk

1 teaspoon vanilla

2 ½ cups all purpose flour

Grated rind of 1 orange

2/3 cups dried cranberries

½ cup chopped, slivered almonds that have been lightly toasted

Preheat oven to 375. Beat butter, sugar, milk and vanilla until light and fluffy. Add flour, beating well. Mix in cranberries and nuts. Divide dough in half and roll into logs about 8" long and 2" in diameter. Wrap and refrigerate until firm, several hours or overnight. Cut logs into ½" slices, place about 1 ½" apart on ungreased cookie sheets. Bake for 8 – 10 minutes or until edges are golden.

Makes about 5 dozen cookies. Enjoy!