



CHOCOLATE CRANBERRY PISTACHIO COOKIES

YIELDS: 1 COOKIE LOG (APPROX 15 COOKIES)

It's holiday baking season and we all want to get our bake on but it can be hard to find the time. What if we told you we had cookie recipes that you can whip up in under 20 minutes and bake to order! Introducing holiday cookie logs. An easy holiday baking solution that gives you freshly baked cookies on demand. Simple recipes with good ingredients; a dynamic duo when it comes to execution and flavour! Once chilled, just cut and pop in the oven for warm cookies everyone will love. Thanks to our friends at Goodness Me! Natural Food Market for developing this recipe using our flour.



Ingredients

- 1 c salted butter, softened
- 1 c icing sugar
- 1 t pure vanilla extract
- 2 c Anita's Organic All Purpose Flour, or Anita's Organic 60/40 Baker's Blend
- 1/3 c Goodness Me! Unsweetened Cocoa Powder
- 1/2 t sea salt
- 1/2 c pistachios, chopped
- 1/2 c dried cranberries

Instructions

1. Beat butter and sugar with an electric mixer on medium speed until creamy. Add vanilla and beat until combined. Stir together flour, cocoa powder, and salt. Gradually add flour mixture, beating at low speed until combined. Stir pistachios and cranberries into cookie dough until well incorporated.
2. Divide dough in half and shape each piece into a log approximately 2" diameter. Wrap each log tightly in parchment paper and freeze until firm, about 30 minutes.
3. Preheat oven to 350°F. Cut dough into slices ¼ inch thick, and place 2 inches apart on parchment paper-lined baking sheets. Keep remaining dough logs refrigerated while cookies bake.
4. Bake in preheated oven until bottoms are lightly browned, about 10 to 12 minutes.

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