

## **Pistachio Cranberry Cookies (courtesy of *Gourmet*)**

### **Ingredients**

1 ½ cup all-purpose flour  
½ tsp. cinnamon  
¼ tsp. salt  
¾ cup unsalted butter, softened  
6 tblsp. granulated sugar  
½ tsp. finely grated orange zest  
½ cup shelled pistachios (not dyed red)  
1/3 cup dried cranberries  
1 egg lightly beaten  
¼ cup decorative sugar (preferably coarse)

### **Preparation**

Stir together flour, cinnamon and salt in a bowl.

Beat together butter, sugar and zest in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes. Reduce speed to low and add flour mixture in 3 batches, mixing until dough just comes together in clumps, then mix in pistachios and cranberries. Gather and press dough together, then divide into 2 equal pieces. Using a sheet of plastic wrap or wax paper as an aid, form each piece of dough into a log about 1 ½ inches in diameter. Square off long sides of each log to form a bar, then chill, wrapped in plastic wrap until firm, at least 2 hours.

Put oven racks in upper and lower thirds of oven, preheat to 350°. Line baking sheets with parchment paper. Brush egg over 4 long sides of bars, sprinkle decorative sugar on separate sheet of wax paper and press bars into sugar.

Cut each bar crosswise in ¼ inch thick slices. Arrange cookies about ½ inch apart.

Bake cookies, switch positions halfway through baking, until edges are pale golden about 15-18 minutes. Transfer cookies to racks to cool.