



DESCRIPTION

Stay cool on Christmas with this delicious cookie recipe! Join Carrie as she shows you how to make yummy icebox cookies that'll have Santa coming back for seconds.

INGREDIENTS

- 1 1/2 cup flour
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 1 1/2 sticks unsalted butter
- 1/4 cup + 2 tbsp granulated sugar
- 1/2 tsp orange zest
- 1/2 cup chopped shelled pistachios
- 1/2 cup dried cranberries
- 1 egg
- turbinado sugar to taste

TOOLS

- large mixing bowl
- electric mixer
- bowl
- fork
- cutting board
- wax paper
- whisk
- pastry brush
- cookie sheet
- parchment paper
- serving plate

DIRECTIONS

1. Combine soft unsalted butter, granulated sugar and orange zest in a large mixing bowl.
2. Beat together with an electric mixer until light and fluffy for about 3 minutes.
3. Stir together flour, cinnamon, and salt in a bowl, using a fork.
4. Reduce speed on your beater and gradually add flour mixture until dough just comes together.
5. Stir in shelled pistachios and dried cranberries.
6. Knead it with your hands and make it into a large ball. Place onto your counter top or cutting board.
7. Divide dough into 2 equal pieces. and place them on wax paper.
8. Turn each one into a log shape and wrap each piece in wax paper. Flatten the sides and edges of the long log so that it resembles a long rectangle.
9. Chill for at least 2 hours.

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10. Take them out. Crack an egg into a small bowl and whisk it until beaten. Use a pastry brush to brush the egg wash all over the dough. Add some turbinado sugar to your wax paper and press the dough into it to make your cookies even more sparkly.
11. Cut out your cookies and place them in a cookie sheet lined with parchment paper. Cut your slices about 1/8th of an inch thick.
12. Arrange your cookies about 1/2 inch apart on your backing sheet. Bake at 350 degrees for 15 to 18 minutes until golden. Carefully place on them on your serving plate.

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