

Cookies

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Cranberry Orange Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- ½ cup packed brown sugar
- 1 egg
- 1 teaspoon grated orange zest
- 2 tablespoons orange juice
- 2 ½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 cups chopped cranberries
- ½ cup chopped walnuts (Optional)
- ½ teaspoon grated orange zest
- 3 tablespoons orange juice
- 1 ½ cups confectioners' sugar

Directions

Step 1 - Preheat the oven to 375 degrees F (190 degrees C).

Step 2 - In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoons orange juice. Combine the flour, baking soda and salt; stir into the orange mixture. Mix in cranberries and if using, walnuts, until evenly distributed. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Cookies should be spaced at least 2 inches apart.

Step 3 - Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool on wire racks.

Step 4 - In a small bowl, mix together 1/2 teaspoon orange zest, 3 tablespoons orange juice and confectioners' sugar until smooth. Spread over the tops of cooled cookies. Let stand until set.

Peanut Butter Brownie Cookies

Ingredients

- 1 Box Brownie Mix
- 1 Egg
- 4oz Cream Cheese
- ½ stick butter (4 tbsp)
- ½ cup peanut butter
- ½ cup 10X sugar (confectioner's)

Directions

1. Mix together the brownie mix, egg, cream cheese and butter.
2. Drop by spoonful on cookie sheet, rounding edges
3. Mix together peanut butter and confection's sugar
4. Form into ball and add to the center of the cookies
5. Bake at 350 degrees for 13 - 15 minutes
6. Cool cookies and cover the peanut butter with frosting and/or add sprinkles if desired

Yields 24 cookies