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.

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