

PURPLE STAR

ALMOND CRANBERRY SHORTBREAD COOKIES

Yield: 12 to 16 cookies

INGREDIENTS

2 sticks unsalted butter at room temp
¾ cup powdered sugar
½ teaspoon almond extract
½ teaspoon vanilla extract
Large pinch of sea salt
½ cup sliced almonds, pulsed into almond flour
1 ½ cups AP flour
½ cup dried cranberries chopped fine

DIRECTIONS

1. In the bowl of a food processor, pulse sliced almonds until they resemble flour. Add flour and salt to the bowl and pulse to combine dry ingredients. Remove from bowl and set aside. Place dried cranberries in the bowl and pulse until finely chopped (any residual flour in the bowl will keep the cranberries from sticking together).
2. Cream butter, powdered sugar and extract with a spatula or wooden spoon until fully combined but do not overmix. Fold in flour, then cranberries. Do not overwork dough. Roll ball into a long cylinder about the diameter of a baguette. Wrap with plastic and refrigerate 30 minutes.
3. Preheat oven to 325F. Line baking sheet with parchment paper (butter or use non stick spray on paper). Slice cookies into ½ inch rounds and place 2 inches apart on baking sheet. Bake until golden...20-25 minutes. Cool on a wire rack.

Serve warm cookies with a chilled glass of Purple Star 2011 Rose.

Cheers.

Chef Big John Caudill