

# cranberries

## CRANBERRY DECADENT COOKIES

(yield - 2 1/2 dozen)

1/4	cup	orange juice
1 1/2	cups	dried cranberries
1	cup	grated orange peel
8 oz		semi-sweet chocolate, chopped
1/4	cup	flour
1/4	cup	cocoa powder
1	tsp	cinnamon
1/4	tsp	baking powder
		pinch salt
6	Tbsp	unsalted butter, room temperature
1/2	cup	granulated sugar
2		large eggs
1	cup	white chocolate chips
30		pecan halves

Preheat oven to 350°F. Line large cookie sheets with parchment paper and lightly butter.

In a medium saucepan, heat the dried cranberries and orange peel in the orange juice over medium-low heat until the juice is absorbed. Remove from heat. Melt the chocolate and cool.

In a medium bowl, combine the flour, cocoa, cinnamon, baking powder and salt.

In the bowl of a stand mixer, cream the butter. Add the sugar and beat until light and fluffy. Add eggs, one at a time, scraping down the bowl after each addition. Beat until smooth.

Mix in the melted chocolate. Add the dry ingredients and mix well. Fold in the white chocolate chips and the cranberries.

Drop by tablespoons onto the prepared cookie sheets. Press a pecan half on top of each cookie.

Bake until the cookies look dry and cracked but still feel soft when pressed lightly. (about 10 min.) Remove from oven and let stand on the cookie sheets for 5 min. Remove to rack and cool completely.

