

# Cranberry Orange Drop Cookies

Serving Size: Makes about 4 dozen cookies

## INGREDIENTS

### Cookies:

- 3 cups all-purpose flour
- 1 tsp baking powder
- ½ tsp salt
- ¼ tsp baking soda
- ½ cup unsalted butter, softened
- 1 cup granulated sugar
- ¾ cup packed brown sugar
- ⅓ cup whole milk
- 1 large egg
- ¼ tsp LorAnn Oils Super-Strength Natural Orange Oil
- 2 ½ cups fresh cranberries, chopped or pulsed in a food processor
- 1 cup chopped walnuts

### Icing:

- ½ cup unsalted butter, softened
- 2 ¼ cups confectioners' sugar
- 2–4 Tbsp milk
- 1 tsp LorAnn Oils Vanilla Extract
- ¼ tsp LorAnn Oils Super-Strength Maple Flavor, optional

## INSTRUCTIONS

1. Preheat oven to 350° F. Line baking sheets with parchment paper.
2. In a medium bowl, sift together flour, baking powder, salt, and baking soda. Set aside.
3. In a large bowl, mix butter, sugar, and brown sugar until fluffy.
4. Add milk, egg, and LorAnn Oils Natural Orange Oil. Mix well.



# Cranberry Orange Drop Cookies

## INSTRUCTIONS (Cont.)

5. Slowly mix in dry ingredients, until just combined. Stir in cranberries and walnuts.
6. Drop onto prepared baking sheets, two inches apart.
7. Bake in preheated oven for 12–15 minutes, or until golden brown. Let cool on wire racks.
8. For icing, combine butter and sugar. Beat in milk, one tablespoon at a time, until frosting reaches desired consistency.
9. Mix in LorAnn Oils Vanilla Extract, then LorAnn Oils Maple Flavor, if desired.
10. Spread icing onto cooled cookies.

