

CRANBERRY & PECAN COOKIES

MAKES 45

Vegetable Spray
2 cups sugar
1 cup butter flavored shortening
2 eggs, beaten
1 teaspoon vanilla butter-nut flavoring
3 cups plain flour
4 teaspoons nutmeg
1 teaspoon cinnamon
1/8 teaspoon salt
3 teaspoons baking powder
1/3 cup milk
2 tablespoons orange juice
1 (6 oz.) package dried cranberries
1-1/2 cups pecans, chopped

- Preheat oven to 350 F.
- Lightly coat cookie sheet with vegetable spray.
- Cream sugar and shortening until smooth.
- Add eggs and flavoring, blend well. Set aside.
- In separate bowl, combine flour, nutmeg, cinnamon, salt, and baking powder.
- Alternate flour mixture, milk and orange juice into batter. Mix well. Fold in cranberries and pecans.
- Drop by large rounded teaspoons onto cookie sheet.
- Bake for 10 minutes.
- Remove from oven and let stand on cookie sheet for 1 minute.
- Remove from cookie sheet and cool on cookie rack.

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