

## ***Cornmeal Cranberry Cookies***

### Ingredients:

¾ cup unsalted butter, at room temperature  
¾ cup white sugar  
1 teaspoon vanilla extract  
1 each whole egg  
1 ½ cups unbleached all-purpose flour  
½ cup coarse-grind cornmeal  
¼ teaspoon baking powder  
1 teaspoon sea salt  
1 cup dried cranberries



### Procedure:

1. Cream butter and sugar until light and fluffy.
2. Beat in vanilla and egg and combine thoroughly.
3. Stir in flour, cornmeal, salt and baking powder. Mix with paddle attachment on low speed until dough becomes one cohesive lump.
4. Stir in cranberries until evenly distributed.
5. Divide dough in half and form two logs, about an inch in diameter.
6. Wrap logs in plastic and freeze or refrigerate.
7. Preheat oven to 350°F.
8. When dough is cool enough that it's no longer sticky, slice about ¼" thick.
9. Lay slices out on a cookie sheet lined with parchment or silpat. You may place them fairly close together, as these cookies do not expand very much.
10. Bake until edges are just beginning to brown, rotating once, about fifteen to twenty minutes.
11. Transfer to wire rack immediately.

