



# Cranberry Shortbread Cookies

## Ingredients

### JAM

- 👑 ½ cup (125 ml or 60 g) dried cranberries, chopped
- 👑 1 tbsp (15 ml or 10 g) brown sugar
- 🏠 ⅓ cup (80 ml) of water

### COOKIES

- 👑 ½ cup (125 ml or 60 g) unbleached all-purpose flour
- 👑 ¼ cup (60 ml or 57 g) unsalted butter, softened
- 👑 2 tbsp (30 ml or 20 g) brown sugar
- 🏠 ½ tsp (2.5 ml) vanilla (optional)
- 🏠 1 pinch of salt

### TOPPING

- 👑 2 tbsp (30 ml or 15 g) unbleached all-purpose flour
- 👑 ¼ cup (60 ml or 20 g) unsweetened shredded coconut
- 👑 2 tbsp (30 ml or 30 g) unsalted butter, softened
- 👑 2 tbsp (30 ml or 20 g) brown sugar

## YOU WILL NEED

- ★ bowl (medium)
- ★ bowl (small)
- ★ chef's knife
- ★ 12-cup muffin pan
- ★ saucepan (small)
- ★ set of measuring cups
- ★ set of measuring spoons
- ★ wooden spoon

➡ Inspired by Ricardo's "jam and coconut crunch cookies".

# continuation of the recipe

## Preparation

- 1 Preheat the oven to 375 °F.

### JAM

- 2 Put all the ingredients in a small saucepan.
- 3 Heat over medium-high heat for 5 minutes or until the water has evaporated.
- 4 Remove from heat. Set aside.

### COOKIES

- 5 Combine all ingredients in a large bowl.
- 6 Mix dough with a wooden spoon or fingers until smooth. Avoid overworking the dough.
- 7 On a work surface, roll the dough into a log.
- 8 Cut the dough into 12 equal pieces.
- 9 Place the 12 pieces of dough in each muffin cup.
- 10 Press each cookie with your fingers to spread the dough evenly. Set aside.

### TOPPING

- 11 Combine all filling ingredients in a medium bowl.
- 12 Mix with fingers until the mixture is crumbly.
- 13 Spread topping over the cookies, pressing lightly and making a small indent in the center of each cookie.

### ASSEMBLY

- 11 Spoon jam mixture in the center of each cookie.
- 12 Bake for about 15 minutes or until cookies are golden brown.
- 13 Let cool for a few minutes before unmolding.

## CHEF'S TIP

- ➔ When making shortbread cookies, the butter should be softened, but not melted. If you need to soften butter quickly, try microwaving in 5- second intervals.