



Kitchen Cheat Sheet: Cranberry Cookies

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Tips and Time Savers

- You 'could' mix these by hand but it's really hard. I suggest an electric mixer.
- The orange glaze is completely optional.
- Don't chop the cranberries too finely or you'll have pink cookies with no texture.
- The 2 1/2 cups of flour works perfectly for me but if you think the dough is too soft or it runs together stir in an extra 1/4 - 1/2 cup of flour.
- If you will be shipping these overseas substitute dried cranberries for the fresh ones. They'll stay fresh longer.
- Buy cranberries in season and freeze the bag for use later in the year.
- Good, ripe cranberries will bounce so Bounceberry is an old timey name for them. This is because the berries have pockets of air inside - which also cause them to float. That's your trivia for today.

Storage

- Store unbaked dough, tightly covered in the refrigerator for a day. After that the leavening will lose potency.
- Unbaked dough can be frozen for up to 3 months with no loss of potency
- Baked cookies can be stored in an airtight container at room temperature for several days.
- Although these ship well they are not great for overseas shipping because if the box is held up too long they could go bad because of the fresh cranberries. Substitute dried cranberries for overseas shipping.
- Baked cookies can also be frozen for up to 3 months.

Variations

- Walnuts are traditional in these - we just like pecans better.
- Macadamia nuts are also good.
- Add in a cup of white chocolate chips or chocolate chunks.
- Use lemon zest instead of orange or leave it out altogether.

FAQs

How do I keep my cranberry cookies soft?

Don't overbake them, bless your heart. Pull 'em when the edges just start turning golden. Let them finish firming up on the pan—patience makes for pillowy cookies.

Can I use dried cranberries instead of fresh?

Sure can. They'll make the cookies sweeter and a little chewier. Perfect if you're mailing them or your grocery store thinks fresh cranberries are seasonal contraband.

Do these cookies freeze well?

They freeze like a dream. You can freeze the dough balls raw or the baked cookies once cooled. Just thaw, bake, or eat—no judgment from me.

Can I skip the orange zest?

You can, but they won't have that bright little spark that makes everyone go, "what's in these?" Use lemon if you're feeling rebellious.

Why did my cookies spread too much?

Your butter was too warm or you didn't have enough flour—no big deal. Chill the dough next time for 30 minutes before baking and they'll behave.

Can I make the dough ahead of time?

Yep! Wrap it tight and stash it in the fridge for a day or the freezer for up to three months. Future you will be very impressed.

What's the best way to ship these for the holidays?

Use dried cranberries instead of fresh, pack them snug in wax paper, and mail early—these babies are sturdy but they can't survive the USPS holiday chaos forever.

Nice to have

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If you're tired of cookies welding themselves to your pans like they're auditioning for Cirque du Soleil, grab these 200 Pcs Precut Parchment Paper Sheets (12x16 inch). Saves so much time because there's no cutting involved. They're unbleached, non-stick, and fit half sheet pans like they were born for the job. Perfect for baking, grilling, or air frying—no tearing, no curling, no attitude. I use them every time I bake cookies, because scrubbing pans is not part of my holiday spirit.

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