

Diane's Recipes

Diane Shavkin, Fishkill, NY

Diane was an ICES member of 34 years and she loved ICES so much that even a few months prior to her passing, she was still thinking about us and contributed these recipes.

Fresh Cranberry Cookies Recipe

This is a recipe for easy drop cookies with all the flavors of cranberry bread. These delicious cookies are soft with slightly crunchy edges. Orange frosting makes them extra special. Grating fresh orange zest is extra easy if you have a Microplane® grater. It's one of my favorite kitchen tools.

- 1 cup granulated sugar
 - ½ cup packed brown sugar
 - 1 cup (2 sticks) butter, softened
 - 1 teaspoon grated orange zest
 - 2 tablespoons orange juice
 - 1 large egg
 - 2½ cups all-purpose flour
 - ½ teaspoon baking soda
 - ½ teaspoon salt
 - 2 cups coarsely chopped fresh or frozen cranberries
 - ½ cup chopped nuts, if desired
 - orange frosting (recipe below)
1. Heat oven to 375°F. Line baking sheets with parchment paper. Alternatively use ungreased baking sheets.
 2. In a large bowl beat sugars, butter, orange peel, orange juice and egg with an electric mixer set on medium or mix by hand with a spoon, until well blended.
 3. Stir in flour, baking soda, and salt just until combined.
 4. Stir in cranberries and nuts.
 5. Using a tablespoon, place a rounded spoonful of cookie dough on a baking sheet spaced about 2 inches apart.
 6. Bake 12 to 14 minutes or until light golden brown.
 7. Remove from the oven and transfer cranberry cookies to wire racks to cool completely.
 8. Spread with orange frosting.

Orange Frosting

- 1 ½ cups confectioner's sugar
- ½ grated orange peel
- 3 tablespoons orange juice

In a small bowl, stir together the sugar, orange peel, and orange juice until smooth and spreadable. Spread on cooled cranberry cookies.

Oatmeal Butterscotch Cranberry Cookies Recipe

Tart cranberries provide the perfect contrast for the sweet butterscotch chips in these delightful oatmeal cookies. Chewy, sweet, and tart, these cookies are hard to resist.

- 1 ½ cups all-purpose flour
 - 1 teaspoon baking soda
 - ½ teaspoon salt
 - ½ teaspoon ground cinnamon
 - 1 cup (2 sticks) butter, melted and slightly cooled
 - 1 cup firmly packed light brown sugar
 - ½ cup granulated sugar
 - 2 large eggs
 - 1 teaspoon vanilla extract
 - 3 cups old-fashioned rolled oats (not instant)
 - 2 cups butterscotch chips
 - 1 cup dried cranberries
1. Preheat oven to 350°F. Line baking sheets with parchment or silicone liners. Alternatively use ungreased cookie sheets.
 2. In a medium bowl combine the flour, baking soda, salt and cinnamon; set aside.
 3. In a large bowl, beat the cooled melted butter and sugars with a wooden spoon or electric mixer on medium until mixed.
 4. Add the eggs and vanilla and beat until smooth.
 5. Stir in the flour mixture just until incorporated.
 6. Stir in the oats, butterscotch chips and dried cranberries just until distributed through the dough.
 7. Place the cookie dough in the refrigerator for 10 minutes (or up to 6 hours) to let the dough firm up.
 8. Using a tablespoon, place a rounded spoonful of cookie dough onto a cookie sheet spaced about 3 inches apart.
 9. Bake for about 14 minutes or until golden around the edges but still soft on top.
 10. Remove from the oven and cool on baking sheets 5 minutes then transfer cookies to wire racks to cool completely.

This recipe yields about 48 cookies. 🍪