

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.

(Continued from November 2016)

Cranberry Shortbread Cookies Recipe

Simple shortbread cookie dough made extra special with the addition of chopped dried cranberries.

1¼ cups butter, softened
1 cup confectioners' sugar
2¼ cups all purpose flour
6-ounce package (1¼ cups) dried cranberries, chopped

1. Preheat oven to 325F degrees. Line baking sheets with parchment paper. Alternatively use ungreased cookie sheets.
2. In a large mixing bowl beat butter and sugar until creamy.
3. Mix in the flour, a little at a time, until combined.
4. Stir in dried cranberries.
5. Cookies can be made into balls or flattened.

To make round shortbread cookies:

1. Roll dough into 1-inch balls and place on ungreased cookie sheets at least 1 inch apart.
2. Bake 15 to 17 minutes.
3. Remove from oven and transfer cookies from cookie sheets to wire racks to cool.
4. If desired, sprinkle with additional confectioner's sugar when cool.

To make flat shortbread cookies:

1. Form dough into 1-inch balls as directed above. Using the bottom of a glass dipped in granulated sugar; flatten balls on cookie sheet, making rounds 2-inches in diameter.
2. Bake 12 to 14 minutes.
3. Remove from the oven and cool as directed above.

This recipe makes about 6 dozen Cranberry Shortbread Cookies.

Simple Cranberry Nut Bars Recipe

These simple tasty cranberry nut bars are easy to make and stir together in minutes. Then all you have to do is bake, cool, and enjoy.

2 eggs
1 cup sugar
1 cup flour
⅓ cup butter or margarine, melted
1 ¼ cups fresh or frozen cranberries
½ cup chopped walnuts

1. Preheat oven to 350F degrees. Grease an 8 inch square baking pan.
2. In a medium mixing bowl, beat eggs until thick.
3. Gradually add sugar, beating until thoroughly blended.
4. Stir in flour and melted butter until well blended.
5. Add cranberries and walnuts and stir gently just until incorporated.
6. Spread batter evenly in pan.
7. Bake for 40 to 45 minutes or until golden brown and a toothpick inserted into the center comes out clean.
8. Remove from the oven and place pan on a rack to cool completely.
9. Cut into desired size bars.

This recipe makes one 8-inch pan of Cranberry Nut Bars. 🍪