

Orange Cranberry Tea Time Cookies

Ingredients

- 1 Large Egg
- 3/4 Cup Light Sour Cream
- 3 Tablespoons Salted Butter, Softened
- 2 1/4 Cups All Purpose Flour
- 2 Teaspoons Baking Powder
- 1 Teaspoon Baking Soda
- 6 Tablespoons Sugar
- 1/2 Teaspoon Salt
- 1 Teaspoon Ground Cinnamon
- 3/4 Cup Candied Orange Peel
- 3/4 Cup Dried Cranberries
- 2 Tablespoons Orange Zest



Instructions

1. Preheat oven to 400 degrees. Line a baking sheet with a silicone baking sheet or parchment paper.
2. In a large mixing bowl, sift and combine the flour, baking powder, baking soda, sugar, salt, and cinnamon. Set aside.
3. In another bowl, whisk together the egg, butter, and sour cream.
4. Once mixed, add the dry ingredients, along with half the orange zest, the cranberries, and the candied orange peel. Stir with a spatula until the ingredients have come together.
5. Portion the batter into 2 tablespoon mound. Roll into a ball and place on the prepared baking sheet. Leave about 2 inches of space between each ball.
6. Bake for 10 minutes. Remove from oven and allow cookies to rest for 5 minutes before transferring to a wire cooling rack.
7. Sprinkle the remaining orange zest over the top while the cookies are still warm.