# Cranberry Cashew Shortbread

This dough can be frozen for 3 months or refrigerated for 4 days Thaw before slicing & baking

## recipe:

1 cup butter
1 teaspoon vanilla essence
2 cups flour
½ cup chopped cashew nuts
1 cup icing sugar
½ teaspoon salt
½ cup dried cranberries

## directions:

With an electric mixer, beat the butter, sugar, vanilla essence & salt until smooth. On a low speed, slowly add the flour, mixing just until a dough forms. Stir in the cranberries & cashew nuts.

On a floured surface, divide dough in half & roll into a log. Wrap tightly in wax paper and refrigerate until firm (1 to 1½ hours).

Preheat your oven to 180° Celsius. Unwrap the log (thaw if frozen). With a serrated knife, slice dough into 1cm thick cookies. Arrange slices, about 2cm apart, on baking sheets.

Bake until lightly golden around the edges, +/- 15-20 minutes. Cool on wire racks.
Recipe by: thesupermomsclub.com

Enjoy!