THE J.M. SMUCKER Co

Cranberry Orange Shortbread

Prep Time	Cook Time	Serves	Difficulty
15 mins	50 mins	36	N/A

Ingredients

- **Shortbread:**
- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 1/4 cups (800 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) corn starch
- 1 tbsp (15 mL) grated orange zest
- 1 cup (250 mL) dried cranberries or currants
- **Glaze:**
- 1 cup (250 mL) icing sugar
- 2-3 tbsp (30-45 mL) orange juice

Directions

Step 1:

Preheat oven to 300°F (160°F). Grease and line a 10” x 15” (25 cm x 38 cm) baking pan with parchment paper, overlapping 2 longer sides for easy removal.

Step 2:

Shortbread: Cream butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.

Step 3:

Combine flour, corn starch and orange zest in a separate medium bowl. Add to butter mixture on low speed until well combined. Mix in dried cranberries or currants.

Step 4:

Press dough evenly into prepared pan.

Step 5:

Bake in preheated oven 45 to 50 minutes. Cool in pan on wire cooling rack.

Step 6:

Glaze: Combine icing sugar and orange juice. Drizzle over cooled bars. Once glaze is set cut into bars 1” x 3” (2.5 cm x 7 cm).

Images

