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Cranberry Sugar Cookies · ·

Cranberry sugar cookies are a delicious and festive treat that can be enjoyed during the holiday season. These cookies have a soft and chewy texture with a hint of tartness from the cranberries. They are perfect for sharing with friends and family or for enjoying on your own with a cup of hot cocoa. This recipe is not vegan or vegetarian.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 10 mins

Total Time: 30 mins

Recipe Yield: 500 grams

Number of Servings: 20

Serving Size: 25 g

Ingredients

200 g	butter
200 g	granulated sugar
2 pieces	egg
2 tsp	vanilla extract

300 g	all-purpose flour
1 tsp	baking powder
0.5 tsp	salt
150 g	dried cranberries

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Stirring

Combine the flour, baking powder, and salt; gradually add to the creamed mixture. Stir in the dried cranberries.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Baking

Drop rounded tablespoonfuls of dough onto ungreased baking sheets.

Prep Time: 5 mins

Cook Time: 10 mins

Step 5

Baking

Bake for 8 to 10 minutes in the preheated oven, or until lightly browned. Cool on wire racks.

Prep Time: 0 mins

Cook Time: 10 mins

Nutrition Facts

Calories: 120 kcal

Fat: 9 g

Protein: 1 g

Carbohydrates: 10 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	10 g	18.18%	20%
Fibers	1 g	2.63%	4%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	9 g	32.14%	36%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	80 mg	3.48%	3.48%
Calcium	1 mg	0.1%	0.1%
Iron	3 mg	37.5%	16.67%
Potassium	30 mg	0.88%	1.15%
Zinc	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	1 mcg	1.82%	1.82%

Recipe Attributes

Events

Christmas

Meal Type

Breakfast

Brunch

Dinner

Snack

Supper

Nutritional Content

High Protein

Low Carb

Course

Side Dishes

Desserts

Drinks

Breads

Snacks

Sauces & Dressings

Cultural

Christmas

Demographics

Lactation Friendly

Diabetic Friendly

Heart Healthy

Diet

Mediterranean Diet

Flexitarian Diet

Zone Diet

Difficulty Level

Medium

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