

Orange, Olive Oil, Pistachio, Cranberry Cookies

Serving Size: 1 each

Makes: 25 cookies

Ingredients:

¾ cup	Granulated Sugar
½ cup	Extra Virgin Olive Oil
2 each	Eggs
2 tsp	Orange Zest
2 TBSP	Orange Juice
1/3 cup	Pistachio Nuts
1/3 cup	Cranberries, dried
2 cup	All Purpose Flour
¼ tsp	Baking Powder
1/8 tsp	Salt

NUTRITION FACTS PER SERVING

calories	120
total fat (g)	6
saturated fat (g)	1
trans fat (g)	0
sodium (mg)	20
total carbohydrate (g)	16
dietary fiber (g)	<1
sugar (g)	8
protein (g)	2



Preparation:

1. In the bowl of a stand mixer fitted with a paddle attachment, cream together sugar and olive oil. Add eggs one at a time until incorporated. Stir in orange zest and juice.
2. Chop pistachios and cranberries. In a separate bowl, whisk together flour, baking powder, salt, pistachios and cranberries.
3. Add dry ingredients to wet and mix just until combined.
4. Portion dough into 1 oz cookies and place on a parchment lined cookie tray. Bake until 325°F oven for 12-14 minutes.



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