

## Festive Cranberry Pistachio Slice-and-Bake Cookies

Cranberry Pistachio Snow Cookies



**OVEN**  
**325°F**

**TIME**  
**16 min**

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### INGREDIENTS

2... cups all-purpose flour  
½ teaspoon salt  
1 cup unsalted butter, softened  
¾ cup powdered sugar  
1 teaspoon vanilla extract  
¾ cup dried cranberries, chopped  
½ cup shelled pistachios, chopped  
Sparkling sugar (optional, for rolling)

### DIRECTIONS

1. **Mix Dry Ingredients:** In a bowl, whisk together flour and salt.
2. **Cream Butter & Sugar:** In a separate bowl, cream butter and powdered sugar until light and fluffy.
3. **Add Vanilla:** Mix in vanilla extract until fully incorporated.
4. **Combine:** Gradually add flour mixture to the butter mixture. Fold in chopped cranberries and pistachios until a dough forms.
5. **Shape & Chill:** Divide dough in half and shape into logs. Wrap tightly in plastic wrap and chill for at least 2 hours.
6. **Slice:** Preheat oven to 325°F (160°C). Slice chilled dough into ½-inch thick rounds.
7. **Optional Sugar Roll:** Roll the edges in sparkling sugar for a snowy finish.
8. **Bake:** Bake for 14-16 minutes until edges are lightly golden. Cool completely on a wire rack.

### SWAPS & NOTES

& Swaps Butter: Use high-quality butter for the best flavor.  
Powdered sugar: Creates a tender shortbread texture.

Pistachios: Lightly salted pistachios can be used-just reduce added salt slightly.

Add citrus: A teaspoon of orange zest adds brightness.

### TIPS FOR SUCCESS

Chill thoroughly - this helps maintain clean slices.

Don't overbake; shortbread should be pale with lightly golden edges.

Let cookies cool fully before storing.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/festive-cranberry-pistachio-slice-and-bake-cookies/>